

BAGEL WITH GRAVY, SAUSAGE, AND CHEESE (WGR)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 bagel

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bagel, Breakfast, #1100	100 bagels

DIRECTIONS

- Prepare the breakfast bagels from a frozen state according to the directions on the case and/or package.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Cover the bagels and hold them in the warmer until ready for service.
 CCP: Cover and hold for service at 135 degrees F or higher.
- Place the bagels on the heated portion of the line for service.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F.
- Portion one bagel per serving. Each portion provides 1 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	233	Dietary Fiber	4.00 g	Sodium	432.00 mg	Sat. Fat	4.50 g
Carbohydrates	24.50 g	Protein	12.00 g	Total Fat	10.00 g	Trans Fat	0.00 g