

# SCRAMBLED EGG PATTY - USDA FOODS



**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 egg patty

**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE

| INGREDIENT                          | MEASURE (FOR 100 SERVINGS) |
|-------------------------------------|----------------------------|
| Egg Patty, Scrambled, Frozen, #1316 | 100 patties                |

**DIRECTIONS**

- Prepare the egg patties 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
- Place the egg patties on the hot portion of the service line for service.
- Portion one patty per serving. Each portion provides 1 oz. eq. meat/meat alternate.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check the temperature every 30 minutes. Discard any leftovers

**PRODUCTION NOTES**

- Prepare the egg patty for just-in-time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Refer to 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.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

**NUTRIENTS PER SERVING**

|               |        |               |        |           |           |           |        |
|---------------|--------|---------------|--------|-----------|-----------|-----------|--------|
| Calories      | 70     | Dietary Fiber | 0.00 g | Sodium    | 110.00 mg | Sat. Fat  | 1.50 g |
| Carbohydrates | 1.00 g | Protein       | 3.00 g | Total Fat | 6.00 g    | Trans Fat | 0.00 g |