

SCRAMBLED EGGS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

1 ½ oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 2 ounces

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Egg Product, Scrambled, Mix, #1317	1 bag , 5 pounds

DIRECTIONS

- Prepare the scrambled eggs according to the instructions on the bag/case.
 CCP: Heat the product to 155 degrees F or higher for 17 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 cooked eggs in a steamtable pan for service.
- Place the steamtable pan on a heated portion of the service line.
 CCP: Cover and hold the product for service at 135 degrees F or higher.
- Portion the scrambled eggs with a #16 scoop or a 2 oz. spoodle for serving. Each portion provides 1 ½ oz. eq. meat/meat alternate.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

- Prepare the Scrambled Eggs for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

MISCELLANEOUS NOTES

- 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	49	Dietary Fiber	0.00 g	Sodium	54.00 mg	Sat. Fat	1.24 g
Carbohydrates	0.82 g	Protein	4.12 g	Total Fat	3.30 g	Trans Fat	0.00 g