

**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**

1. 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.
2. Place the cooked eggs in a steamtable pan for service.
3. 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.
4. 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.

**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