

CHEESE OMELET-BRIGGS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

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

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Omelets, Cheese, Individual, #1315	100 omelets

DIRECTIONS

- Heat the omelets from a frozen state according to the package and/or case directions.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Place the omelets on the heated portion of the service line for service.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion one omelet per serving. Each portion provides 2 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

- 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.
- Use USDA Foods or Department of Defense (DoD) products when available.

NUTRIENTS PER SERVING

Calories	190	Dietary Fiber	0.00 g	Sodium	540.00 mg	Sat. Fat	6.00 g
Carbohydrates	4.00 g	Protein	12.00 g	Total Fat	14.00 g	Trans Fat	0.00 g