

SCRAMBLED EGG PATTY-MERCHANTS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

¾ oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 200 **SIZE OF PORTION:** 1 egg patty

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 200 SERVINGS)
Egg Patty, Scrambled, Frozen, #1316	200 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.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion one patty per serving. Each portion provides ¾ oz. eq. meat/meat alternate.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check 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.
- Use USDA Foods or Department of Defense (DoD) products when available.

NUTRIENTS PER SERVING

Calories	30	Dietary Fiber	0.00 g	Sodium	85.00 mg	Sat. Fat	0.50 g
Carbohydrates	1.00 g	Protein	3.00 g	Total Fat	2.00 g	Trans Fat	0.00 g