

Recipe Prep Sheet

JTM Food Group

990452 - Turkey Scramble Breakfast Bake with Hashbrowns

Recipe HACCP Process: #2 Same Day Service

Source: JTM website

Number of Portions: 24

Portion Size: 5 oz

**N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient*

** - denotes combined nutrient totals with either missing or incomplete nutrient data*

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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| Ingredient # | Ingredient Name | Measurements | Instructions |
|--------------|---|-----------------|---|
| 800187 | 5164 - CENTRY BRKFST SCRMBLE-EGG,CHSE,TRKY SSG,TATO | 5 LB | <p>Pre-Preparation Instructions:</p> <p>Thaw Breakfast Scramble 48-72 hrs (under refrigeration) 40°F - HACCP Critical Control Point.</p> |
| 990499 | Hashbrown, Rehydrated | 36 oz | |
| 900356 | CHEESE,MOZZARELLA,LOWFAT | 1 CUP, shredded | |
| | | | <p>To prepare Scramble Basic American Foods Dehydrated Hashbrowns:</p> <ol style="list-style-type: none"> 1. Rehydrate dehydrated hashbrowns according to package instructions; 1/2 package of dehydrated hashbrowns (11.6 oz) ~2/3 Gallon of hot water and allow refresh of 10 minutes. 2. Transfer 36 oz rehydrated hashbrowns to 4-inch full pan. 3. Add 5 LBS JTM 5164 Country Breakfast Scramble to full pan. Toss with hashbrowns until combined. 4. Top with 1 cup shredded cheese 5. Bake at 350F for 20-25 minutes or until reaching internal temperature of 135F. |
| | | | <p>Serving:</p> <ol style="list-style-type: none"> 1. Remove pans from oven and allow to cool slightly. 2. Cut each pan into 24 servings (4x6) and place into holding cabinet (covered) or on serving line (uncovered) if ready to serve. 3. Serve 1 slice of breakfast bake casserole on a platter or serving tray. |

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*Nutrients are based upon 1 Portion Size (5 oz)

| | | | | | | | | |
|----------------------------|--------------|------------------------|------------|---------------------|------------|-----------|-----------|-------------------------------------|
| Calories ¹ | 211.562 kcal | Total Fat | 11.338 g | Total Dietary Fiber | 1.415 g | Vitamin C | 8.505 mg | 48.232% Calories from Total Fat |
| Saturated Fat ¹ | 4.660 g | Trans Fat ² | *0.000* g | Protein | 12.558 g | Iron | 1.051 mg | 19.824% Calories from Sat Fat |
| Sodium ¹ | 563.741 mg | Cholesterol | 111.216 mg | Vitamin A | 362.646 IU | Water | *2.187* g | *0.000%* Calories from Trans Fat |
| Sugars | *0.945* g | Carbohydrate | 15.264 g | Calcium | 164.803 mg | Ash | *N/A* g | 28.859% Calories from Carbohydrates |
| Moisture Change | 0.000 % | Fat Change | 0.000 % | Portion Cost | \$0.449 | | | 23.743% Calories from Protein |
| Type of Fat | - | | | | | | | |

| | | | | | |
|-------------------|---------|-------|-------|-----------|----------|
| Components | | | | | |
| Meat/Meat ALT | 2 oz eq | Grain | oz eq | Fruit | cup |
| | | | | Vegetable | .125 cup |
| | | | | Milk | cup |

| | | | | | | | |
|------------------|-----|-----|--|--|--|--|--|
| Allergens | | | | | | | |
| Milk | Egg | Soy | | | | | |

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