



Title: Breakfast Bowl

Recipe Code No:

Category: Breakfast

Cooking Process: #2 Same Day Service

90 Servings			Directions
Ingredients	Weight	Measure	
Eggs, liquid, frozen, 5 lb carton		2 cartons	<ol style="list-style-type: none"> 1. Day before service: thaw eggs in the refrigerator. CCP: Hold at or below 41°F. 2. Preheat one convection oven to 400°F. 3. Preheat second oven to 325°F or reduce oven temperature when potatoes are finished cooking. 4. Rinse and scrub potatoes under running water. Do not peel. Dice into ½-inch cubes. 5. Spray 3 full-size sheet pans with pan release. 6. In a mixing bowl combine oil, garlic, paprika, and salt. Divide the seasoned oil into 3rds (total mixture is 1 ¼ cups). 7. Divide diced potatoes into three equal amounts. Using a spatula or freshly gloved hands, combine one portion of potatoes with one portion of seasoned oil, tossing to coat evenly. Repeat with the remaining two portions of potatoes and oil
Potatoes, russet, AP	19 lb 6 oz		
Oil, canola		1 cup	
Garlic, granulated		¼ cup	
Paprika		2 Tbsp	
Salt		1 Tbsp	

90 Servings			
Ingredients	Weight	Measure	Directions
Cheese, cheddar, shredded	2 lb 13 oz		<p>8. Transfer potatoes to three prepared sheet pans, being careful not to overcrowd pans. Bake for 25-30 minutes or until potatoes are golden brown, crispy, and easily pierced with a fork. CCP: Cook to a minimum internal temperature at or above 135°F.</p> <p>9. Spray a 4-inch full size steam table pan with pan release. Add eggs to pan and whisk well. Cover and bake at 325° F for 10 minutes. Remove from oven and whisk. Cover, return to oven, and cook for an additional 5 minutes. <i>Note: 9 large eggs equal 1 lb liquid egg.</i> CCP: Cook to a minimum internal temperature at or above 155°F.</p> <p>10. Transfer potatoes to two 2-inch deep full size steam table pans for service. To prevent sogginess, do not cover. CCP: Hold at or above 135°F. CCP: No bare hand contact with ready-to-eat food.</p> <p>11. Assemble bowls for service as follows:</p> <ul style="list-style-type: none"> • ¼ c egg using #16 scoop • ½ c diced potato using #8 scoop • ½ oz cheddar cheese using 1 oz spoodle • 2 Tbsp salsa using 1 oz spoodle at time of service or pre-portioned
Salsa		2 qt + 2 ¼ cups	

Title: Breakfast Bowl

Meal Components: One bowl provides ½ cup starchy vegetable and 2.5 oz eq meat/meat alternate

Notes:

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Serving
Assemble each bowl for service as follows: ¼ c egg (#16 scoop) ½ c potato (#8 scoop) .5 oz cheese (1 oz spoodle) 2 TBSP salsa (1 oz spoodle) at the time of service or on the side

Marketing Guide	90 Servings
Food as Purchased for Potatoes, fresh <i>White or Russet, all sizes, Whole, Includes USDA Foods</i>	20 lb

Nutrients Per Serving			
Calories	253	kcal	Sat Fat 5 g
Protein	12	g	Chol 203 mg
Carb	23	g	Sodium 282 mg
Total Fat	12	g	Dietary Fiber 3 g