



# Scrambled Egg, Sausage & Toast





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 x #16 Scoop (120 gm)	600 gm (21 oz)
Scrambled Eggs	#12 Scoop (75 ml)	400 ml (13.5 fl oz)
Pureed Sausage	#12 Scoop (75 ml)	400 gm (14 oz)
Nutritional analysis presented contains only these ingredients		1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F

Nutrition Facts	
Valeur nutritive	
Per 1 each (240g) / par 1 each (240g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b> 660	
<b>Fat / Lipides</b> 49g	<b>75%</b>
Saturated / satures 16g	
+ Trans / trans 0g	<b>82%</b>
<b>Cholesterol / Cholesterol</b> 255mg	
<b>Sodium / Sodium</b> 1560mg	<b>65%</b>
<b>Carbohydrate / Glucides</b> 37g	<b>12%</b>
Fibre / Fibres 5g	<b>20%</b>
Sugars / Sucres 11g	
<b>Protein / Proteines</b> 24g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	10%
Iron / Fer	25%



2. Apply non-stick cooking spray to a ringed mold for the pureed bread.

Place 2 x #16 Scoop (120 gm) of PE Whole Wheat Bread inside the ringed mold on a plate. Remove the mold.



3. Place #12 Scoop (75 ml) of scrambled egg to the side of the puree whole wheat bread.

4. Place #12 Scoop (75 gm) of Pureed Sausage to the side of the puree whole wheat bread.

**Optional** - garnish scrambled eggs with ketchup drop.

