



# breakfast taco scrambler

portion size:  
6 oz. with 1 biscuit

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Eggs, whole fresh	20 ea.		40 ea.		<ol style="list-style-type: none"> <li>1. Preheat oven to 350° F.</li> <li>2. Beat eggs. Mix eggs with milk.</li> <li>3. Mix bacon bits, thawed potatoes, cheese, onions, and paprika into egg mixture. Divide mixture evenly into 2" hotel pans. Use 2 pans for 50 servings and 4 pans for 100 servings.</li> <li>4. Bake egg mixture in oven until eggs are cooked and set but not hard and lightly golden, about 20-30 minutes. Alternatively, eggs may be cooked in steamer for about 15 minutes.</li> <li>5. Warm tortillas. Cut pans 5"x5". Serve one slice of egg casserole in each tortilla. The egg filling may also be portioned using #16 scoop.</li> <li>6. Serve immediately or wrap and hold at 140°F.</li> </ol>
<b>OR</b>					
Eggs, whole, pasturized, frozen, USDA, thawed		2 lbs. 4 oz.		4 lbs. 8 oz.	
Milk, fluid, 1%	1 qt. 1 c.		2 qt. 2 c.		
Turkey Bacon Bits, #8716-02, thawed	3 c. 6 oz.		7 c. 4 oz.		
Shredded hash browns, frozen, thawed	1 qt. 1 c.		2 qt. 2 c.		
Cheese, cheddar, reduced fat, shredded		13 oz.		1 lb. 9 oz.	
Onions, raw, chopped	¼ c. 1 tbsp.		½ c. 2 tbsp.		
Paprika	1 tbsp.		2 tbsp.		
Tortillas, whole wheat or whole grain, 5"-6", (about 32 g.)	50 ea.		100 ea.		

• 1 serving provides 1 oz. meat/meat alternate and 1 serving bread grain.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	209 cal	Trans Fat	0 g	Carbohydrates	20.37 g
Fat	9.63 g	Cholesterol	87.46 mg	Dietary Fiber	1.38 g
Saturated Fat	3.28 g	Sodium	302.25 mg	Protein	10.98 g