

# breakfast taco



Serving Suggestion



## breakfast taco

portion size:  
1 taco

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Eggs, pasteurized, USDA, frozen, thawed*	2 qt. 2 ½ c.	5 lbs.	1 gal. 1 qt. 1 c.	10 lbs.	<ol style="list-style-type: none"> <li>1. Preheat oven to 325° F.</li> <li>2. Prepare eggs according to manufacturer's instructions</li> <li>3. Stir cheese into eggs when cooked and still very hot.</li> <li>4. Place links in single layer on sheet pan.</li> <li>5. Cover and heat in oven for 20-25 minutes or until internal temperature reaches 165° F. as measured by meat thermometer.</li> <li>6. Place tortillas in warmer until heated and soft.</li> <li>7. To portion, place one whole sausage in middle of each tortilla.</li> <li>8. Place level #16 scoop of egg/cheese mixture in each tortilla. Wrap in approved wrapper, stack in 2" pan and hold at 140° F. until service.</li> </ol>
Cheese, cheddar, USDA, shredded		12 oz.		1 lb. 8 oz.	
Turkey Sausage Link FC, 1.025 oz., #6140, thawed	50 ea.		100 ea.		
Tortillas, whole grain, 8", USDA	50 ea.		100 ea.		

\*Pasteurized product; only requires heating to 140°F.

Serving suggestion: Offer salsa on the side. Items may also be held warm in bulk and assembled on a serving line.

• 1 serving provides 3 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	250 cal	Trans Fat	0 g	Carbohydrates	20.04 g
Fat	12.61 g	Cholesterol	178.46 mg	Dietary Fiber	3.00 g
Saturated Fat	4.48 g	Sodium	517.49 mg	Protein	14.71 g