

Whitesboro ISD

Recipe: 000754 Breakfast Sand: 1/2 Croissant

Recipe Source: wisd
 Recipe Group: BREAKFAST

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: Croissant open-faced san

Number of Portions: 24
 Size of Portion: EACH

902441 Butter Flavor Spray, Buttermist 14.15..... 902877 Egg Patty, Grilled Round 17.18..... 002029 PARSLEY, DRIED..... 902932 Salt ,Table/ Labatt 14.15..... 902874 Pepper, Black 14.15..... 902868 Cheese, Swiss Amer, Slice, LOL 14.15...	3 (1 second spray) 24 Egg Patty 2 TBSP 1/2 TSP 1/2 TSP 12 Slice	<p>CCP: NO BARE HAND CONTACT: No bare hand contact with ready to eat foods. Must use disposable gloves, tongs, tissue, etc.</p> <p>Mlx salt, pepper, and parsley together in small bowl. Line egg patties on sheet pan. Sprinkle with seasoning mixture. Cover with foil and bake in oven 15 minutes, or until 165 F. Proceed immediately or cover and hold in warmer.</p>
		<p>Slice cheese in half, diagonally, to make triangles. PROCESS 2 - CCP: Cook - Critical Limit: Cook to 155-165 ° as stated on recipe PROCESS 2 - CCP: Hold - Critical Limit: Hold at 135° or above</p>
903055 Croissant, WG Round, Sliced 17.18..... 902859 HAM, SLICED, Comm..... 902794 SPINACH, RAW, BABY 14.15.....	12 each 2.2 oz 24 slice, 1 oz 1 CUP	<p>To assemble: Split croissant roll. Place 1 oz ham, 1 egg patty, 1 baby spinach leaf & top with 1 triangle cheese on each bun half. Bake 1-3 minutes, just until cheese is melted and bun is heated. Serve immediately or hold in warmer no longer than 30 minutes. 1 croissant open-faced sandwich per serving.</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	233 kcal	Cholesterol	135.65 mg	Sugars	3.58 g	Calcium	124.12 mg	48.61%	Calories from Total Fat
Total Fat	12.60 g	Sodium	837.22 mg	Protein	13.25 g	Iron	1.30 mg	17.55%	Calories from Saturated Fat
Saturated Fat	4.55 g	Carbohydrates	18.53 g	Vitamin A	370.23 IU	Water ¹	1.16 g	0.04%	Calories from Trans Fat
Trans Fat ²	0.01 g	Dietary Fiber	1.57 g	Vitamin C	0.51 mg	Ash ¹	0.04 g	31.78%	Calories from Carbohydrates
								22.73%	Calories from Protein

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 optional 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 NUTRIKIDS® 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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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	1.500 oz				? - Milk
Grain.....	1.000 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
Moisture & Fat Change					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	902441	Butter Flavor Spray, Buttermist 14.15			
I	902877	Egg Patty, Grilled Round 17.18			
I	002029	PARSLEY,DRIED			
I	902932	Salt ,Table/ Labatt 14.15			
I	902874	Pepper, Black 14.15			
I	902868	Cheese, Swiss Amer, Slice, LOL 14.15			
I	903055	Croissant, WG Round, Sliced 17.18			
I	902859	HAM,SLICED,Comm			
I	902794	SPINACH,RAW, BABY 14.15			

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Whitesboro ISD

Recipe: 000858 Breakfast Sand: 1/2 Croissant2

Recipe HACCP Process: #2 Same Day Service

Recipe Source: wisd
Recipe Group: BREAKFAST

Alternate Recipe Name: Croissant Open-Faced San

Number of Portions: 24
Size of Portion: EACH

902441 Butter Flavor Spray, Buttermist 14.15..... 902836 Egg, Whl, Raw, Fresh 17.18 Cal Maine... 002029 PARSLEY, DRIED..... 902932 Salt ,Table/ Labatt 14.15..... 902874 Pepper, Black 14.15..... 002029 PARSLEY, DRIED..... 902868 Cheese, Swiss Amer, Slice, LOL 14.15....	3 (1 second spray) 24 Egg, lg 2 TBSP 1/2 TSP 1/2 TSP 2 TBSP 12 Slice	<p>CCP: NO BARE HAND CONTACT: No bare hand contact with ready to eat foods. Must use disposable gloves, tongs, tissue, etc.</p> <p>Mix salt, pepper, and parsley together in small bowl. Spray muffin tins with butter spray. Crack 1 egg into each cavity. Break yolk. Sprinkle with seasoning mixture. Cover with foil and bake in oven 15 minutes, or until set and 165 F. Proceed immediately or cover and hold in warmer.</p>
		<p>Slice cheese in half, diagonally, to make triangles.</p> <p>PROCESS 2 - CCP: Cook - Critical Limit: Cook to 155-165 ° as stated on recipe PROCESS 2 - CCP: Hold - Critical Limit: Hold at 135° or above</p>
903055 Croissant, WG Round, Sliced 17.18..... 902859 HAM, SLICED, Comm..... 902794 SPINACH, RAW, BABY 14.15.....	12 each 2.2 oz 24 slice, 1 oz 1 CUP	<p>To assemble: Split croissant roll. Place 1 oz ham, 1 egg patty, 1 baby spinach leaf & top with 1 triangle cheese on each bun half. Bake 1-3 minutes, just until cheese is melted and bun is heated. Serve immediately or hold in warmer no longer than 30 minutes. 1 croissant open-faced sandwich per serving.</p>

*Nutrients are based upon 1 Portion Size (EACH)

Calories	233 kcal	Cholesterol	240.80 mg	Sugars	3.24 g	Calcium	124.29 mg	44.22%	Calories from Total Fat
Total Fat	11.43 g	Sodium	792.93 mg	Protein	16.10 g	Iron	1.53 mg	18.60%	Calories from Saturated Fat
Saturated Fat	4.81 g	Carbohydrates	18.03 g	Vitamin A	530.90 IU	Water ¹	1.16 g	0.04%	Calories from Trans Fat
Trans Fat ²	0.01 g	Dietary Fiber	1.61 g	Vitamin C	0.66 mg	Ash ¹	0.05 g	30.99%	Calories from Carbohydrates
								27.67%	Calories from Protein

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Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
Moisture & Fat Change				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				

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