Recipe Name: Egg & Cheese Morning Burger

Recipe Code: 8273

Number of Servings: 24

Recipe's Ingredients (** = A CN Database Serving Type)

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Code</th>
<th>Primary Measure</th>
<th>Secondary Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUN, HAMBURGER, WG (30/cs)</td>
<td>304</td>
<td>24 Each</td>
<td></td>
</tr>
<tr>
<td>CHEESE, AMERICAN, SLICED (960 slc/cs)</td>
<td>038156</td>
<td>24 Slice</td>
<td></td>
</tr>
<tr>
<td>EGG PATTIE (300/cs)</td>
<td>038168</td>
<td>24 Each</td>
<td></td>
</tr>
</tbody>
</table>

Recipe Instructions

<table>
<thead>
<tr>
<th>Preparation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Thaw egg patties completely.</td>
</tr>
<tr>
<td>2. Cook egg patties for 8 minutes at 250°F or until patties reach an internal temperature of 155°F.</td>
</tr>
<tr>
<td>Note: Watch egg patties carefully while cooking.</td>
</tr>
<tr>
<td>3. Heat 4” hamburger bun on grill for 15-30 seconds.</td>
</tr>
<tr>
<td>4. Place 1 egg patty on bottom half of bun.</td>
</tr>
<tr>
<td>5. Place 1 cheese slice on egg patty. Top with the top of bun.</td>
</tr>
<tr>
<td>6. Neatly wrap in yellow and white checked wrap (#041760) and shingle into 2” full steam table pan.</td>
</tr>
</tbody>
</table>

HACCP Information

CCP: Heat to internal temperature of 135°F for 15 seconds.
CCP: Hold and serve at 135°F or higher.
CCP: Discard after service.

Allergens

Eggs, Soy, Wheat, High Fructose Corn Syrup, Milk

Local Serving Details

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Serving Type</th>
<th>Weight (g)</th>
<th>Proj. Num. Of Servings</th>
<th>Serving Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Each</td>
<td>109.438</td>
<td>24</td>
<td>1 egg patty, 1 slice cheese &amp; 1 hamburger bun</td>
</tr>
</tbody>
</table>
## Recipe Report:

### Item Nutrition Composition for One Serving of 109.438 g

<table>
<thead>
<tr>
<th>Code</th>
<th>Ingredient Name</th>
<th>Cal (KCal)</th>
<th>Fat (g)</th>
<th>SFat (g)</th>
<th>TTr (g)</th>
<th>Chol (mg)</th>
<th>Na (mg)</th>
<th>Carb (g)</th>
<th>TDF (g)</th>
<th>Tot Sugars (g)</th>
<th>Added Sugars (g)</th>
<th>Pro (g)</th>
<th>Vit D (mcg)</th>
<th>Ca (mg)</th>
<th>Fe (mg)</th>
<th>K(mg)</th>
<th>% Kcal From Pro</th>
<th>% Kcal From Carb</th>
<th>% Kcal From Fat</th>
<th>% Kcal From SFat</th>
<th>% Weight from Total Sugars</th>
</tr>
</thead>
<tbody>
<tr>
<td>304</td>
<td>BUN, HAMBURGER, WG (30/cs)</td>
<td>160.000</td>
<td>2.500</td>
<td>.500</td>
<td>.000</td>
<td>280.000</td>
<td>29.000</td>
<td>3.000</td>
<td>5.000</td>
<td>***</td>
<td>7.000</td>
<td>***</td>
<td>80.000</td>
<td>1.800</td>
<td>***</td>
<td>4.569</td>
<td>17.500</td>
<td>72.500</td>
<td>14.063</td>
<td>2.812</td>
<td>4.569</td>
</tr>
<tr>
<td>038156</td>
<td>CHEESE, AMERICAN, SLICED (960 slc/cs)</td>
<td>50.000</td>
<td>4.500</td>
<td>2.500</td>
<td>.000</td>
<td>12.500</td>
<td>225.000</td>
<td>.500</td>
<td>.000</td>
<td>2.500</td>
<td>***</td>
<td>75.000</td>
<td>.000</td>
<td>***</td>
<td>20.000</td>
<td>4.000</td>
<td>81.000</td>
<td>45.000</td>
<td>.000</td>
<td>6.000</td>
<td>.000</td>
</tr>
<tr>
<td>038168</td>
<td>EGG PATTIE (500/cs)</td>
<td>70.000</td>
<td>6.000</td>
<td>1.500</td>
<td>.000</td>
<td>95.000</td>
<td>110.000</td>
<td>1.000</td>
<td>.000</td>
<td>***</td>
<td>3.000</td>
<td>***</td>
<td>20.000</td>
<td>.360</td>
<td>***</td>
<td>17.143</td>
<td>5.714</td>
<td>77.143</td>
<td>19.286</td>
<td>17.500</td>
<td>.000</td>
</tr>
</tbody>
</table>

### Legend

- **Cal = Calories**
- **SFat = Saturated fat**
- **TDF = Dietary Fiber**
- **Pro = Protein**
- **Na = Sodium**
- **K = Potassium**
- **Fe = Iron**
- **Ca = Calcium**
- **Mois = Moisture**
- **Carb = Carbohydrate**
- **Vit A (IU) = Vitamin A-IU**

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Some ingredients may have “as consumed” nutrients and yield factors applied to obtain an accurate nutrient analysis. Refer to the recipe for more information.
## Recipe Report:

### Food Based Nutrition Summary

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Amount</th>
<th>Serving Type</th>
<th>Weight (g)</th>
<th>Value</th>
<th>Unit</th>
<th>V</th>
<th>F</th>
<th>B/G</th>
<th>D</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGG PATTIE</td>
<td>1</td>
<td>Each</td>
<td>109.438</td>
<td>1.5</td>
<td>Oz eq</td>
<td>0</td>
<td>0</td>
<td>2</td>
<td>0</td>
</tr>
<tr>
<td>(300/cs)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>BUN,</td>
<td></td>
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<tr>
<td>HAMBURGER,</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>WG (30/cs)</td>
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</tr>
<tr>
<td>CHEESE,</td>
<td>0.5</td>
<td>Oz eq</td>
<td></td>
<td></td>
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<tr>
<td>AMERICAN,</td>
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<td></td>
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<td></td>
<td></td>
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<tr>
<td>SLICED (960 slc/cs)</td>
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</tbody>
</table>

**Legend**

- **M/MA**: Meat / Meat Alternative
- **B/G**: Bread / Grain
- **B/G Subgroup**: WGR= Whole Grain Rich, O= Other
- **F**: Fruit
- **D**: Dairy (Milk)

- **V**: Vegetable
  - DG= Dark Green, R/O= Red/Orange, B/P= Beans/Peas, S= Starchy, O= Other

- **F**: Fruit
  - FFF= Fat-Free Flavored, FFU= Fat-Free Unflavored, LFU= Low-Fat Unflavored
  - LFF= Low-Fat Flavored, RFF= Reduced Fat Flavored, RFU= Reduced Fat Unflavored
  - WFF= Whole Fat Flavored, WFU= Whole Fat Unflavored.

- **Unit**: Ounce equivalent