



BREAKFAST TACOS

These breakfast tacos are a great way to start the day! Sweet maple flatbread filled with breakfast staples.

Yield: 66 Breakfast Tacos

INGREDIENTS

66 Each **RICH'S** 8" Whole Grain Rich Waffle Bread, 192 Ct, 1.1oz (#17279)

24 Each Eggs, large, fresh, raw

1/2 C Milk, 1%

1 tsp. Salt

66 Each Sausage links, lower sodium

16.5 oz Cheese, cheddar, shredded

DIRECTIONS

1 Separate the flatbread and place on a sheet pan with spacing between each round for airflow. Place the sheet pans in the warmer to defrost.

2 Crack and beat eggs thoroughly.

3 Add 1/2 cup of milk and salt. Stir well.

CHEF NOTES

This recipe provides 2 oz grain eq. and 3.75 MMA per 2 tacos in accordance with USDA guidelines for child nutrition.



- 4 Lightly coat steam table half pan with pan release spray.
- 5 Cook in convection oven at 300 degrees F for 15 minutes. Stir once after 10 minutes. CCP: Heat to 155° F or higher for at least 15 Seconds
- 6 Tray sausage on parchment lined sheet pan and cook in oven at 325 degrees for 5.5 minutes. CCP: Heat to 155° F or higher for at least 15 Seconds
- 7 Place two flatbreads at a 45 degree angle in a 1lb boat. Top each with one sausage link and one #30 scoop of eggs. Sprinkle one #40 scoop of cheddar cheese between each of the two flatbread.