



BISCUIT BREAKFAST BASKETS

Classic breakfast staples of eggs, cheese, and meats, inside of Rich's whole grain biscuit dough.

Yield: 1 Biscuit Basket

INGREDIENTS

- 1 Each **RICH'S** BISCUIT DOUGH MADE WITH WHOLE GRAIN/51% HANDI-SPLIT (#09315)
- 1/2 oz Chopped Turkey Ham or Cooked Turkey Sausage Crumbles
- 1/2 oz Liquid Eggs
- 1 tsp. Shredded cheddar cheese

DIRECTIONS

- 1** Prior to Use: Store product frozen at 0 to -10F. Removed desired number & reseal case.
- 2** Panning: Place the frozen biscuit doughs on oiled parchment paper and cover the pan with oiled plastic.
- 3** Thawing: Place the covered pans of dough on a rack and thaw 30-45 minutes at room temperature.
- 4** Flattening Doughs: Flatten the biscuit doughs until the biscuit doughs are 1/8th inch in thickness.
- 5** Forming the Dough Cups: Place the flattened dough piece into a greased muffin tin cup and press up the sides to form a dough cup.
- 6** Filling the Cups: Place 1/2 oz. of chopped turkey ham* or cooked turkey sausage crumbles in each dough cup and add 1/2 oz. liquid egg and 1 tsp. shredded cheddar cheese.
- 7** Bake: Place the pan of filled biscuit cups in a pre-heated 325°F convection oven and bake until biscuits are golden brown and meat/egg filling reaches 165°. (approximately 12 minutes)
- 8** Hold & Serve: Serve the breakfast baskets immediately or hold on a steam table at 140°F until ready to serve.



CHEF NOTES

NOTE: Try filling the dough cups with 1/2 c. canned fruit and top with 1 Tbsp. oatmeal streusel crumbs for another menu idea. This recipe provides 1 oz grain eq. and 1 MMA per 1 biscuit in accordance with USDA guidelines for child nutrition.