



SUNRISE POCKET FILLING

This Sunrise Pocket Filling brings together soft scrambled eggs, savory diced chicken sausage, and melted cheddar while everything is still warm, so the mix sets into a cohesive, hearty scoop. It's simple but satisfying with a breakfast blend that's easy to portion, freezer-friendly, and built to tuck neatly into any pocket, wrap, or handheld. The result is a balanced, protein-forward filling that feels comforting without being heavy.

Yield: 48 Pockets

INGREDIENTS

48 Unit	 WHOLE GRAIN RICH SWEET HAWAIIAN ROLL DOUGH (#16206)
24 Unit	Chicken Sausage Patties
18 fl.oz.	Liquid Eggs
1 tbsp.	Water
3 C	Shredded cheddar cheese

DIRECTIONS

- 1 On the day before preparation, remove sausage patties and roll dough from freezer. Place roll dough on sheet pan sprayed with pan release spray. Slack both items in the refrigerator overnight.
- 2 On the day of preparation, process thawed patties in the food processor to achieve a small dice consistency. Set aside.
- 3 Using a 3rd hotel pan that is 1-4" deep, spray to prevent sticking. Add eggs and water.
- 4 Cook in the oven at 350°F on combi mode for 5 minutes. Remove from oven, stir thoroughly, and return to oven for an additional 3 minutes. Remove and stir.
- 5 While eggs are still warm, combine with the sausage and cheese.
- 6 Using a #30 black scoop, scoop filling onto the sheet tray lined with parchment. Freeze for a minimum of 30 minutes if using the same day. Alternatively, you may cover with parchment and freeze for later use.
- 7 For assembly, flatten one piece of dough into a circle with your hand.



- 9 Place onto parchment lined sheet pan with the seam side down.
- 10 When all pockets are formed, place in the warming box at 100°F to proof for 30 minutes or until double in size.
- 11 Bake immediately in the oven at 325°F on low fan speed for 12-15 minutes, or until rolls are golden brown.
- 12 Remove from oven and take to line for service. Alternatively, you can place on a pan/tray in a bun bag in the warmer (hold warm at 135°F).
- 13 Serve.
- 14 *Note: Pockets can be frozen after forming, before proofing if desired. To do so: place pockets on lined sheet pan and freeze. When ready, slack in refrigerator overnight or at room temperature for 1 hour. Begin at proofing and follow remaining steps.

CHEF NOTES

1 pocket equals 1.0 oz grain eq. and 1.5 MMA per the USDA standards for child nutrition.
