

# EGG, HAM, & CHEESE PANINI BREAKFAST SANDWICH

## INGREDIENTS

- 14010** FULLY BAKED OVEN FIRED  
FLATBREAD WHOLE GRAIN 6 X 6 IN
- 3 c. Liquid Eggs  
½ c. Milk  
2 c. Turkey Ham, Diced  
1 oz. Reduced Fat Cheddar Cheese, Shredded

## DIRECTIONS

- 1.** Prior to Use: Flatbread product is delivered frozen. Store product at 0 F to -10 F Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- 2.** Combine 3 c. liquid eggs, ½ c. milk and whisk to blend. Add 2 c. diced turkey ham. Stir well to combine. Scramble to a soft 135°F consistency.
- 3.** Place a flatbread on a lined sheet pan.
- 4.** Place 1 oz. reduced fat shredded cheddar cheese on the flatbread. Place in a 325°F oven for 2 min. to just start to melt the cheese and warm the flatbread.
- 5.** Place 1 ½ oz. of the scrambled egg mixture on the bottom half of the flatbread.
- 6.** Fold the top half of the flatbread with cheese over the scrambled egg and lightly press the top half to close the sandwich. Spray both sides with oil.
- 7.** Place the sandwich on a hot flattop grill or Panini grill to melt the cheese and toast bread.
- 8.** Hold paninis at 135°F until ready to serve.

EACH PANINI BREAKFAST SANDWICH PROVIDES 2 OZ. EQ. WHOLE GRAIN & 2 1/2 OZ. M/MA SERVINGS  
FOR USDA CHILD NUTRITION FOOD BASED MENUS

