**Tips/Comments**

- Condiments: Pico de Gallo, Salsa, Jalapenos

**Pre-Preparation Instructions**

- Defrost eggs approximately 3-5 days in advance in the cooler. You will need to manually edit this.

  - Place pan-saver liner in 2 inch hotel pan.
  - Plan for 1 5 lb container of eggs per 1 hotel pan.
  - In a stainless bowl mix together eggs, salt, pepper, & milk with a whisk.
  - Pour the egg mixture into prepared pan.
  - (see instructions below for oven or steamer cooking)
Preparation Instructions

Oven: Preheat oven to 350 degrees.
Cook for 15 minutes covered, open the oven use elbow length oven mitts to remove the pan.
Using a rubber spatula scrape off all the cooked eggs and mix well through the center. *This step is needed to ensure cooking through the center of the pan.*
Uncover & place the pan back in the oven for another 15 minutes.
Remove the pan from oven using elbow length gloves.
Spray pan release spray on a clean 2 inch hotel pan & transfer from the cooking pan to a clean serving pan.
Add half the cheese, fold in with a spatula and stir to “fluff” the eggs.
Sprinkle the remaining cheese over the pan & leave uncovered in the warmer for no more than 30 minutes. Moisture will collect in eggs if held for too long.

Steamer: (do not cover pans in steamer, the water will collect on top and cause a burn hazard)
Add water if your steamer is not connected to a water source.
Follow instructions on preheating your steamer to 212 degrees.
Stand behind the door & open to allow steam to release before stepping in front to place uncovered pans in the steamer.
Cook for 15 minutes, open the steamer safely use elbow length oven mitts to remove the pan, & close in between removing pans, to keep steam inside.
Using a rubber spatula scrape off all the cooked eggs and mix well through the center. *This step is needed to ensure cooking through the center of the eggs.*
Place back in the steamer for another 15 minutes.
Remove the pan from steamer using elbow length gloves.
Spray pan release spray on a clean 2 inch hotel pan & transfer from the cooking pan to a clean serving pan.
Add half the cheese, fold in with a spatula and stir to “fluff” the eggs.
Sprinkle the remaining cheese over the pan & leave uncovered in the warmer for no more than 30 minutes. Moisture will collect in eggs if held for too long.

Serving Instructions

Serve 1 no. 16 scoop in each tortilla with 1 slice of bacon.
Serve on the line from the steam-table well.

<table>
<thead>
<tr>
<th>CCP Name</th>
<th>CCP Description</th>
<th>Critical Temperature (F)</th>
<th>Corrective Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>Receive Refrig</td>
<td>Receive refrigerated</td>
<td>41.00</td>
<td>Bring temperature back to 41° F within 1 hour. Inform supervisor if temperature is above 45° F.</td>
</tr>
<tr>
<td>Prepare - 165</td>
<td>Prepare - 165 °F</td>
<td>165.00</td>
<td>Place product back in the oven until it reaches 165 ° F.</td>
</tr>
<tr>
<td>Hot service</td>
<td>Hot service</td>
<td>135.00</td>
<td>Bring product back to oven until it reaches 165° F.</td>
</tr>
<tr>
<td>Store - Refrig</td>
<td>Store - Refrigerated</td>
<td>41.00</td>
<td>Bring temperature back to 41 ° F. Discard product if stored at &gt; 45° F and it can not be determined how long the food temperature was higher than 41 ° F.</td>
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</tbody>
</table>

Nutritional Information

<table>
<thead>
<tr>
<th>% of Calories</th>
<th>Fat</th>
<th>SFat</th>
<th>Carb</th>
<th>Protein</th>
<th>Sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>40.78</td>
<td>13.26</td>
<td>36.14</td>
<td>23.43</td>
<td>3.965</td>
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</tbody>
</table>

Nutrients per 100 g

<table>
<thead>
<tr>
<th>Calories (Kcal)</th>
<th>Fat (g)</th>
<th>SFat (g)</th>
<th>TFat (g)</th>
<th>Chol (mg)</th>
<th>Na (mg)</th>
<th>Carb (g)</th>
<th>TDF (g)</th>
<th>Sugars (g)</th>
<th>Pro (g)</th>
<th>Fe (mg)</th>
<th>Ca (mg)</th>
<th>A, IU</th>
<th>VitC (mg)</th>
<th>Mois (g)</th>
<th>Ash (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>180.504</td>
<td>8.179</td>
<td>2.659</td>
<td>0 (M)</td>
<td>160.814</td>
<td>496.207</td>
<td>16.308</td>
<td>0.839</td>
<td>1.789</td>
<td>10.574</td>
<td>1.268</td>
<td>110.013</td>
<td>257.94</td>
<td>0.057</td>
<td>13.441</td>
<td>0.166(M)</td>
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</tbody>
</table>

Nutrients per serving (240.035 g)

<table>
<thead>
<tr>
<th>Calories (Kcal)</th>
<th>Fat (g)</th>
<th>SFat (g)</th>
<th>TFat (g)</th>
<th>Chol (mg)</th>
<th>Na (mg)</th>
<th>Carb (g)</th>
<th>TDF (g)</th>
<th>Sugars (g)</th>
<th>Pro (g)</th>
<th>Fe (mg)</th>
<th>Ca (mg)</th>
<th>A, IU</th>
<th>VitC (mg)</th>
<th>Mois (g)</th>
<th>Ash (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>433.273</td>
<td>19.632</td>
<td>6.383</td>
<td>0 (M)</td>
<td>386.011</td>
<td>1191.07</td>
<td>39.144</td>
<td>2.015</td>
<td>4.295</td>
<td>25.382</td>
<td>3.044</td>
<td>264.069</td>
<td>619.146</td>
<td>0.136</td>
<td>32.262</td>
<td>0.398(M)</td>
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(M) Indicates missing nutrient values.