**Recipe Instruction Report**

Recipe Name: Eggs, Green and Ham Dr Seuss  
Recipe Code: 22117  
Number of Servings: 50

### Recipe's Ingredients (** = A CN Database Serving Type)

<table>
<thead>
<tr>
<th>Ingredient Name</th>
<th>Code</th>
<th>Primary Measure</th>
<th>Secondary Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs, Whole Frozen USDA</td>
<td>21609</td>
<td>1 Container</td>
<td></td>
</tr>
<tr>
<td>Milk, White 1% 50/.5 pint</td>
<td>99173</td>
<td>1 Each</td>
<td></td>
</tr>
<tr>
<td>Spinach, Chopped 20# USDA Frozen (C) Gold</td>
<td>20905</td>
<td>2 Cup</td>
<td></td>
</tr>
<tr>
<td>Salt Kosher 12/3# (DiamondCrystal-GS) 17</td>
<td>10804**</td>
<td>2 Teaspoon</td>
<td></td>
</tr>
<tr>
<td>Turkey Ham USDA 393 1/M serv 40#</td>
<td>20208</td>
<td>1 1/2 Pound</td>
<td></td>
</tr>
</tbody>
</table>

### Recipe Instructions

#### Preparation Description

*Use disposable pan or bag pan liner for steaming scrambled eggs. Eggs stick to the pan and makes it very hard clean up

* ADD:1 Carton of eggs(USDA Foods Brown box)

Thaw completely with cartons place up or they could leak.

* ADD: Frozen thawed USDA spinach and one 8oz carton of 1% milk - puree to a very fine slush

* Add to eggs before steaming

Stir in 2 teaspoons salt

Mix well

Steam eggs for 15 minutes –stir

Steam for another 15 minutes –stir

* ADD:(1 ½) pounds of Turkey ham to pan of cooked eggs

Chop turkey ham in small cubes; add ham after eggs have been steamed

Fold in turkey ham

*.5oz of Turkey Ham per serving (USDA Foods Brown box)

Makes 50 - ¼ cup servings (#16 scoop)

### HACCP Information

**Allergens**

Dairy, Eggs, Gluten Free

### Local Serving Details

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Serving Type</th>
<th>Weight (g)</th>
<th>Proj. Num. Of Servings</th>
<th>Serving Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Scoop#16</td>
<td>70.904</td>
<td>50</td>
<td>1/4 cup #16 scoop</td>
</tr>
</tbody>
</table>

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1/30/2019 5:44 PM  
Page 1 of 2