

Recipes

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Recipe Number: AE353 Recipe Name: FRITTATA SPINACH HAM Friendly Name: Spinach and Ham Frittata

Standard Yield: 48 Batch Quantity: 48 Serving Size: 1 Hot Recipe Source: BCCB

Serving Description: 1 square Serving Measure: square Include in PrePlanning

Food Category: Meals, Entrees, and Sidedishes Entree/Side/Milk: Entree Nutrition Link: 80408 No Leftovers

HACCP: EGGS HACCP Process Category: Unassigned [Production Reports](#) [Analysis](#) [Copy Recipe](#)

Ingredients | Ingredient Instructions | Recipe Instructions | Moisture / Fat Changes | Meal Patterns | Assign to Sites | Photo

Sequence	Item ID	Item Description	Amount 1	Measure1	+/-	Amount 2	Measure2	Total Grams	Meal Pattern
1	1182	EGG LIQUID WHOLE BAG	3.25	LB(1)				1474.2000	
2	1225	HAM DICED	3	Pound				1360.8000	
3	1146	PAN COATING	2	SPRAY				0.5400	
4	3314	SPINACH BAG	1	LB(1)				453.6000	
5	1014	CHEESE YELLOW SHRED	1.5	LB(1)				680.4000	
6	1068	SPICE BLACK PEPPER	2	Tbsp				13.8000	

Add Item Remove Item Yield Factor Method Show Nutrition Links Cost Per Serving: 0.3659 Total: 3983.3400

Enter/Edit Measures Long Description

Process ID: 130210

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Provides: 2M/MA

Pre-Preparation Days: 0 Cook Temperature: 350 Cooking Time Hours: 0 Minutes: 0

Production Area:

Pre-Preparation Instructions: Thaw liquid eggs in unopened bags in cooler for 2-5 days.
Thaw ham in cooler for 2 days *or follow package instructions for thawing.

Preparation Instructions: 1. Heat tilt-skillet to medium-high. Warm olive oil in pan. Add spinach to pan and stir until spinach is wilted (1-2 minutes) *OR* Place spinach in pan with 1" water and warm in oven until the spinach wilts.
2. Pour liquid eggs in bowl. Add pepper. Sprinkle in diced ham.
3. Transfer spinach to a sprayed 12" x 20" x 2 1/2" steam table pan.

Serving Instructions: Cut into 48 servings per pan.
1 serving provides 2MMA
Serve with 2 oz roll
NOTE: The ham is a fully cooked product.

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Pre-Preparation Instructions:

Preparation Instructions:

Serving Instructions:

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