

Recipe Report:



Recipe Name: Tater Tot Scramble w/Cinnamon Toast Recipe Code: 86667

Number of Servings: 30

Recipe's Ingredients (** = A CN Database Serving Type)			
Ingredient Name	Code	Primary Measure	Secondary Measure
TATER TOTS (6/5#)	038002	2 1/2 Pound	
EGGS, LIQUID, FROZEN (6/5LB CARTONS)	039047	1 Carton	
MARGARINE SOLIDS	038161	1/4 Cup	10 Tablespoon
SALT	037106	1 Teaspoon	
BLACK PEPPER /4.5# Bottle)	037282	1 Teaspoon	
CHEESE, CHEDDAR, SHREDDED (4/5#)	038159	3/8 Cup	
CINNAMON BREAD, SLICED (24 sl/bg)	22219	30 Slice	

Recipe Instructions
Preparation Description
<p>Note: Thaw eggs in refrigerator 2 days prior to serving.</p> <p>Day Before Service:</p> <ol style="list-style-type: none"> 1. Generously spray bottom and sides of a full steamer pan. 2. Weigh out 2.5# of frozen tater tots. Distribute them evenly along the bottom of the pan. 3. In a large bowl whisk together one carton of eggs, 1/4 cup of margarine, 1 tsp. salt and 1 tsp. black pepper. 4. Pour the egg scramble mix even over the tater tots in the pan. Spread with a rubber spatula to evenly distribute eggs in pan. <p>Make sure the eggs reach all the way to the corners of the pan and cover the tater tots.</p> <p>Day of Service:</p> <ol style="list-style-type: none"> 1. Preheat oven to 350°F 2. Sprinkle 1, 1/2 cups of shredded cheddar cheese evenly over the top of the pan. 3. Bake uncovered at 350°F for 20 minutes with fan on high. 4. At 20 minutes remove from oven and cut pan into 5 X 6 squares (center of the bake will appear runny.) 5. Return to oven for 5 minutes more. 6. Temperature should reach 165°F, cover and place into warmer until time of service. <p>Cinnamon Toast:</p> <ol style="list-style-type: none"> 1. Preheat oven to 350°F 2. Place cinnamon bread slices on sheet pan. 3. Melt margarine. 4. Lightly brush each slice with melted margarine. 5. Bake for 6 minutes or until bread is toasted and golden on the edges. 6. Shingle in 2" full size pan. <p>Do not over-bake or hold for too long.</p>

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HACCP Information
Wash your hands Wear gloves Use a clean, sanitized, and calibrated thermometer to measure the internal temperature of foods. Check temperature of food at least every four hours and record Hold hot foods at a minimum internal temperature of 135 degrees F or higher.
Allergens
Eggs, Soy, Wheat, Milk

Local Serving Details				
Serving Size	Serving Type	Weight (g)	Proj. Num.Of Servings	Serving Description
1	Serving	149.860	30	1, (6 by 5 cut) square & 1 Toast

Item Nutrition Composition for One Serving of 149.86 g							
Calories	314.695 Kcal	Carbohydrate	29.253 g	Calcium	45.855 mg	Ash **	.825 ! g
Total Fat	17.005 g	Dietary Fiber	1.132 ! g	Iron	1.153 mg	% Kcal From Sat. Fat	13.416 %
Sat. Fat	4.691 g	Total Sugars	7.625 g	Potassium	110.250 ! mg	% Kcal From Fat	48.632 %
Total Trans	.000 ! g	Added Sugars	*** g	Vitamin A (IU) **	557.557 IU	% Kcal From Protein	16.116 %
Cholesterol	209.089 mg	Protein	12.679 g	Vitamin C **	2.176 mg	% Kcal From Carb	37.183 %
Sodium	462.299 mg	Vitamin D	1.350 ! mcg	Moisture **	54.525 ! g	% Weight from Total Sugars	5.088 ! %

** Nutrient not listed in table below due to space limitations.

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Item Nutrition Composition for Contribution Per One Serving of (149.86)

Code	Ingredient Name	Cal (KCal)	Fat (g)	SFat (g)	TTr (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Tot Sugars (g)	Added Sugars (g)	Pro (g)	Vit D (mcg)	Ca (mg)	Fe (mg)	K(mg)	% Kcal From Pro	% Kcal From Carb.	% Kcal From Fat	% Kcal From SFat	% Weight from Total Sugars
038002	TATER TOTS (6/5#)	74.672	4.267	.533	.000	.000	138.676	8.534	1.067	.000	***	.533	***	3.808	.229	***	2.857	45.714	51.429	6.429	.000
039047	EGGS, LIQUID, FROZEN (6/5LB CARTONS)	98.250	4.200	.789	***	207.750	121.500	5.625	.000	5.625	***	9.825	1.350	12.750	.173	110.250	40.000	22.901	38.473	7.227	***
038161	MARGARINE SOLIDS	46.667	5.133	2.100	.000	.000	42.000	.000	.000	.000	***	.000	***	.000	.000	***	.000	.000	99.000	40.500	.000
037106	SALT	.000	.000	.000	.000	.000	77.500	.000	.000	.000	***	.000	***	.033	.001	***	.000	.000	.000	.000	.000
037282	BLACK PEPPER (4.5# Bottle)	.196	.002	.001	.000	.000	.034	.050	.020	.000	***	.008	***	.335	.022	***	17.176	101.663	11.506	3.459	.000
038159	CHEESE, CHEDDAR, SHREDDED (4/5#)	4.911	.402	.268	.000	1.339	7.589	.045	.045	.000	***	.313	***	8.929	.008	***	25.455	3.636	73.636	49.091	.000
22219	CINNAMON BREAD, SLICED (24 sl/bg)	90.000	3.000	1.000	.000	.000	75.000	15.000	***	2.000	***	2.000	***	20.000	.720	***	8.889	66.667	30.000	10.000	1.335

Legend

*** = Missing Nutrient Values != Missing nutrient value in one or more of the ingredients	Carb = Carbohydrate	Vit A (IU) = Vitamin A-IU	Mois = Moisture
Cal = Calories	SFat = Saturated fat	TDF = Dietary Fiber	K = Potassium
Pro = Protein	TTr* = Total Trans	Chol = Cholesterol	Disclaimer: Trans Fat Values are for informational purposes, not for monitoring purposes
Na = Sodium	Fe = Iron	Ca = Calcium	Some ingredients may have "as consumed" nutrients and yield factors applied to obtain an accurate nutrient analysis. Refer to the recipe for more information.

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Food Based Nutrition Summary

Ingredient Name	General			M/MA		V			F		B/G			D		
	Amount	Serving Type	Weight (g)	Value	Unit	Value	Unit	Subgroup	Value	Unit	Value	Unit	Subgroup	Value	Unit	Subgroup
	1	Serving	149.860	1.5	Oz eq	0.25	Cups	S	0		1	Oz eq	WGR	0	Cups	
SALT				0		0					0			0		
TATER TOTS (6/5#)						0.25	Cups	S								
CHEESE, CHEDDAR, SHREDDED (4/5#)																
MARGARINE SOLIDS				0		0					0			0		
BLACK PEPPER /4.5# Bottle)				0		0					0			0		
CINNAMON BREAD, SLICED (24 sl/bg)											1	Oz eq	WGR			
EGGS, LIQUID, FROZEN (6/5LB CARTONS)				1.5	Oz eq	0					0			0		

Legend

M/MA	Meat / Meat Alternative	V	Vegetable
B/G	Bread / Grain	V Subgroup	DG= Dark Green, R/O= Red/Orange, B/P= Beans/Peas, S= Starchy, O= Other
B/G Subgroup	WGR= Whole Grain Rich, O= Other	D	Dairy (Milk)
F	Fruit	D Subgroup	FFF= Fat-Free Flavored, FFU= Fat-Free Unflavored, LFU= Low-Fat Unflavored LFF=Low-Fat Flavored, RFF=Reduced Fat Flavored, RFU=Reduced Fat Unflavored, WFF=Whole Fat Flavored, WFU=Whole Fat Unflavored.
Oz eq	Ounce equivalent		