

Recipe Book - Multiple Portions

0000081879

Egg White & Cheddar Cheese Muffin

Portion: 1 Sandwich	\$0.55	24 Portions	\$13.13	48 Portions	\$26.26	72 Portions	\$39.39	96 Portions	\$52.52
English Muffins SPLIT LENGTHWISE, TOASTED		24 Muffins	\$6.70	48 Muffins	\$13.41	72 Muffins	\$20.11	96 Muffins	\$26.81
Egg White Patty, Puffed, 1.75 oz THAWED		24 Patties	\$4.45	48 Patties	\$8.90	72 Patties	\$13.35	96 Patties	\$17.80
Mild Cheddar Cheese, .5 oz Slices SLICED 1/2 OZ		12 OZ	\$1.98	1 LB + 8 OZ	\$3.95	2 LB + 4 OZ	\$5.93	3 LB	\$7.90

Pre-Prep:

1. Thaw English muffin as directed. Split lengthwise to create a top and bottom. Thaw egg white patty as directed.

For Breakfast Muffin Sandwich:

2. Place 1 egg white patty on bottom half of English muffin. Top with 1 slice (1/2 oz) cheese and top half of English muffin.
3. Place English muffin sandwich slightly below the center of the brown sandwich wrap paper. Fold that end of paper over the sandwich. Burrito-style, fold each side of the paper over the ends of the sandwich and roll the sandwich until completely wrapped. Seal edges with label. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for service.

NOTE: Maximum holding time is 12 hours for pre-assembled products.

For Service:

4. At service, place wrapped sandwich in Merrychef oven. Press the specific icon on oven guide for Breakfast Muffin. Cook for 55 seconds. CCP-- Minimum internal temperature should be at least 165 degrees F. (for 15 seconds).
5. Remove from oven with spatula. Place on the hot landing for self-service. CCP-- Hold hot (140 degrees F. or above) for service for no longer than 15 minutes.

Portion: Serve 1 sandwich.

Shelf Life: If left over, do not reuse.

Note: When cooking more than 1 sandwich, use the specific icon designated for multiple portions.