

Jennie-O
Brand



TURKEY MAPLE BUTTER SAUSAGE BREAKFAST SANDWICH

PORTION
SIZE:
1 SANDWICH

Ingredients (yields 100 servings)	Quantity
JENNIE-O® All Natural* Turkey Breakfast Sausage Patties #613810, 137/cs	100 patties
Egg patty	100 patties
Whole grain english muffin	100 muffins
Unsalted butter	1 lbs. 7 oz.
Maple syrup	1 c. 1 tsp. ⅔ tsp.
Brown sugar, packed	3 tbsp. 2 ½ tsp.

Directions
<ol style="list-style-type: none"> Remove product from freezer and thaw under refrigeration for 24 hours. Using an electric mixer, blend butter, brown sugar and syrup together until fluffy. Cook turkey sausage patties according to one of the following methods: <ol style="list-style-type: none"> CONVECTION OVEN: Preheat oven to 375°F and from thawed, cook for 4-5 minutes. COMBINATION OVEN: Preheat oven to 325°F and from thawed, cook for 4-5 minutes. CONVENTIONAL OVEN: Preheat oven to 400°F and from thawed, cook for 7-9 minutes. FLAT TOP GRILL: Preheat oven to 400°F and from thawed, cook for 4 minutes. Heat egg patties according to manufacturer's instructions. Assemble breakfast sandwiches: <ol style="list-style-type: none"> Open english muffins. Spread one (1) teaspoon of maple butter on each half (2 teaspoons per sandwich). Add one (1) egg patty on bottom half of english muffin. Add one (1) turkey sausage patty on top half of english muffin. Close sandwich to serve. <p>Offer each student one (1) breakfast sandwich to provide 1.75 oz. meat/meat alternate and 2.0 oz. eq whole grain.</p>

Egg Patty (1 each): 0.75 oz. Meat/Meat Alternate (per Manufacturer PFS)
Sausage Patty (1 each): 1 oz. eq Meat/Meat Alternate (per Manufacturer PFS)
Whole Grain-Rich English Muffin (1 each): 2.0 oz. eq Whole Grain Rich
(Exhibit A: Grain Requirements For Child Nutrition Programs)

For preparation by a food preparation establishment only, according to the food code or equivalent.

*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	282 cal	Potassium	221 mg*
Fat	13 g	Carbohydrates	30 g
Saturated Fat	5 g	Dietary Fiber	3 g
Trans Fat	0 g	Sugars	3 g
Cholesterol	119 mg	Protein	15 g
Sodium	414 mg	Iron	1 mg*
		Calcium	90 mg*
		Vitamin A	0 iu*
		Vitamin C	0 mg*
		Vitamin D	0 mcg*



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