



# SPICY TURKEY SAUSAGE & POTATO BREAKFAST BOWL

**PORTION SIZE:**  
**1 BOWL**

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Sausage Link #614003, 160/cs	100 links
Potatoes, frozen and cubed	19 lbs. 13 oz.
Liquid whole eggs	2 qt. 1 ½ c. 2 tsp.
Green onion	1 lb. 5 ¼ oz.
Sriracha	1 ½ c. 1 tbsp.
Honey	½ c. 1 ½ tsp.

Directions
<ol style="list-style-type: none"> <li>Remove product from freezer and thaw under refrigeration for 24-72 hours.</li> <li>Thinly slice green onions.</li> <li>Cook diced potatoes according to manufacturer's instructions.</li> <li>Mix sriracha and honey until well combined.</li> <li>Cook turkey sausage links according to one of the following methods:               <ol style="list-style-type: none"> <li>CONVECTION OVEN: Preheat oven to 375°F and from thawed, cook for 6 minutes.</li> <li>COMBINATION OVEN: Preheat oven to 325°F and from thawed, cook for 5 minutes.</li> <li>CONVENTIONAL OVEN: Preheat oven to 400°F and from thawed, cook for 10 minutes.</li> </ol> </li> <li>Brush cooked turkey sausage links with honey sriracha sauce, evenly on all sides.</li> <li>Place back in the oven for 2 minutes to caramelize.</li> <li>Cook liquid eggs according to manufacturer's instructions.</li> <li>Assemble breakfast bowls:               <ol style="list-style-type: none"> <li>Use paper boat or bowl.</li> <li>Add ½ cup cubed potatoes as the base.</li> <li>Add 1 oz. scrambled eggs.</li> <li>Place one (1) sausage link on the side of each bowl.</li> <li>Sprinkle 1 tablespoon of green onions as garnish.</li> </ol> </li> </ol> <p>Offer each student one (1) bowl to provide 2.0 oz. meat/meat alternate and ½ cup vegetable, starchy.</p>

Turkey Sausage (1 link): 1.0 oz. Meat/Meat Alternate  
 Liquid Eggs (1.5 tbsp.): 1 oz. Meat/Meat Alternate (per FBG)  
 Diced Potatoes (1/2 cup): 0.5 cup Vegetable, Starchy (per FBG)

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

\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	187 cal	Potassium	382 mg*
Fat	6 g	Carbohydrates	21 g
Saturated Fat	2 g	Dietary Fiber	2 g
Trans Fat	0 g	Sugars	2 g
Cholesterol	138 mg	Protein	11 g
Sodium	247 mg	Iron	0.9 mg*
		Calcium	16 mg*
		Vitamin A	185 iu*
		Vitamin C	2 mg*
		Vitamin D	0 mcg*



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