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# SAUSAGE PANCAKE STREET TACOS

**PORTION SIZE:**  
**2 TACOS**

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Sausage Link, 1.025 oz., 614003, 160/cs	100 links
Liquid whole eggs, commodity	100 Tbsp.
Whole grain pancakes, 1.2 oz., frozen	100 pancakes
Cheddar cheese, shredded	25 oz.
Pancake syrup	50 each
Non-stick cooking spray	100 sprays

## Directions

- Cook sausage according to instructions.
    - CONVECTION OVEN: Preheat oven to 375°F. From thawed, cook for 6 minutes (9 minutes from frozen).
    - COMBINATION OVEN: Preheat oven to 325°F. From thawed, cook for 5 minutes (6 minutes from frozen).
    - CONVENTIONAL OVEN: Preheat oven to 400°F. From thawed, cook for 10 minutes (13 minutes from frozen).
  - Cook liquid whole eggs according to manufacturer's instructions.
  - Heat pancakes according to manufacturer's instructions.
  - Assemble pancake tacos.
    - Use paper boats to give the pancakes the taco shape, as well as provide the street taco experience.
    - Place 2 pancakes in each boat, bottom side of the pancake up. Have each taco support each other to hold taco shape.
    - Place 1 sausage link on the bottom of each pancake taco for a total of 2 links in each boat.
    - Sprinkle 1 Tbsp. of scrambled eggs onto each taco for a total of 1/8 c.
    - Top each taco with 0.25 oz., or 1 Tbsp., shredded Cheddar cheese.
    - Place syrup portion cup on the side.
  - NOTE: This recipe may be pre-assembled, or converted to a made-to-order pancake taco bar.
- Offer each student two pancake tacos with one syrup portion cup to provide 3.75 oz. M/MA and 2 oz. eq. WGR. Each pancake taco should consist of 1 pancake, 1 sausage link, 1 Tbsp. scrambled eggs, and 1 Tbsp. shredded cheese.

2 turkey sausage links provide 2.0 oz. meat/meat alternate  
 1/8 cup liquid eggs provides 1.25 oz. eq. meat/meat alternate  
 0.5 oz. shredded Cheddar cheese provides 0.5 oz. meat/meat alternate  
 2 whole grain pancakes provides 2.0 oz. whole grain rich

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

\*Indicates missing Nutrient Information.

Nutrients Per Serving					
Calories	482 cal	Sodium	572 mg	Calcium	60 mg*
Fat	18 g	Carbohydrates	60 g	Vitamin A	0 iu*
Saturated Fat	5 g	Dietary Fiber	2 g	Vitamin C	0 mg*
Trans Fat	0 g	Protein	24 g	Vitamin D	0 mcg*
Cholesterol	224 mg	Iron	2 mg*		

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