



SRIRACHA MAPLE SAUSAGE WAFFLE SANDWICH

PORTION SIZE:
1 SANDWICH

Ingredients (yields 50 servings)	Quantity
JENNIE-O® Turkey Sausage Patty, 1.025 oz., 613203, 160/cs	50 patties
Sriracha sauce	50 tsp.
Maple flavored syrup	100 tsp.
Egg patty, round	50
Whole grain waffles, 1 oz.	100 waffles
Cheese, American, sliced,	25 oz.
Non-stick cooking spray	50 sprays

Directions
<ol style="list-style-type: none"> Mix sriracha sauce and maple syrup together in a mixing bowl and set aside. Toss the sausage patties with the sriracha syrup until well coated. Line sheet pan(s) with parchment paper. Allow excess syrup to drip off of each patty into the mixing bowl. Place coated patties in a single layer about 1" apart. Cook sausage according to instructions. <ol style="list-style-type: none"> CONVECTION OVEN: Preheat oven to 375°F. From thawed, cook for 4 minutes (5 minutes from frozen). COMBINATION OVEN: Preheat oven to 325°F. From thawed, cook for 4 minutes (5 minutes from frozen). CONVENTIONAL OVEN: Preheat oven to 400°F. From thawed, cook for 7 minutes (9 minutes from frozen). Heat egg patties according to manufacturer's instructions. Heat frozen waffles according to manufacturer's instructions. Assemble sandwiches <ol style="list-style-type: none"> Place waffles in a single layer on the sheet pan(s). Save half of the waffles for the top of the sandwiches. Place 1 egg patty on top of each waffle. Top each egg patty with 1 glazed sausage patty. Place 1 slice of cheese on top of each sausage patty. Top with the second waffle to complete the waffle sandwich. Bake sandwiches <ol style="list-style-type: none"> CONVECTION OVEN: bake for approximately 7 minutes at 375°F. COMBINATION OVEN: bake for approximately 7 minutes at 325°F. CONVENTIONAL OVEN: bake for approximately 10 minutes at 400°F. <p>Offer each student one Sriracha Maple Sausage Waffle sandwich to provide 2¼ oz. eq. M/MA and 2 oz. eq. WGR.</p>

1 turkey sausage patty provides 1.0 oz. meat/meat alternate
 1 egg patty provides 0.75 oz. meat/meat alternate
 1 slice Cheddar cheese provides 0.5 oz. eq. meat/meat alternate
 2 whole grain waffles provides 2.0 oz. eq. 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	345 cal	Sodium	686 mg	Calcium	81 mg*
Fat	16 g	Carbohydrates	36 g	Vitamin A	167 iu*
Saturated Fat	4 g	Dietary Fiber	2 g	Vitamin C	0 mg*
Trans Fat	0 g	Protein	16 g	Vitamin D	0.4 mcg*
Cholesterol	123 mg	Iron	2 mg*		

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