Meal Components

- **1.5 M/MA** per serving
- **2 GE** per serving

**Impossible™ Sausage Honey Breakfast Waffle Slider**

**Serving Size:** 1 Sandwich

**Yield:** 1 Sandwich

**Nutrition Facts**

**Serving Size:** 1 Sandwich

**Serving Weight:** 163.146 gm

**Amounts per Serving**

- **Calories:** 297.360 kcal
- **Total Fat:** 16.500 gm
- **Saturated Fat:** 4.500 gm
- **Trans Fat:** 0.000 gm*
- **Cholesterol:** 110.000 mg
- **Sodium:** 675.360 mg
- **Potassium:** 317.680 mg*
- **Carbohydrates:** 27.416 gm
- **Fiber:** 3.018 gm
- **Sugars:** 11.391 gm
- **Protein:** 11.027 gm

* = Indicates missing Nutrient Information.

**IMESSIBLE™ SAUSAGE HONEY**

**BREAKFAST WAFFLE SLIDER**

**Prepared Using Impossible™ Sausage Made from Plants**

**Breakfast Entree**

**QUANTITY**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Patty</td>
</tr>
<tr>
<td>Impossible Sausage Patty, 3.4&quot;, 100/1.6oz, .5MMA, CN</td>
</tr>
<tr>
<td>2 ⅔ oz.</td>
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<tr>
<td>Waffles, Gourmet, 2 Pack, 13.01#, 72/2.6 oz, 2WG, Bake Crafters, 1454</td>
</tr>
<tr>
<td>1 Egg Patty</td>
</tr>
<tr>
<td>Egg Patty, Pre-Cooked, Grilled, 369/1.25 oz, Cargill Kitchen Solutions 40710</td>
</tr>
<tr>
<td>1 Pouch</td>
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<tr>
<td>Honey, Pouches, 3.96 lb, 200/9g, Monarch, 272005</td>
</tr>
</tbody>
</table>

**PREPARATION INSTRUCTIONS**

**HACCP Process:** #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

**DIRECTIONS**

1. Place product in a single layer on a clean pan.
2. Preheat oven to 375°F.
3. Place in oven and bake for 6-7 minutes or until internal temperature reaches 145°F.
4. Remove product from oven. Place product in warming cabinet until served.
5. Place egg patties in single layer on a parchment lined sheet pan. Place in oven and bake for 7-8 minutes or until egg patties reach internal temperature of 165°F.

**ASSEMBLY INSTRUCTIONS:**

1. Assemble sandwich: Place egg patty on one mini waffle. Top with Impossible™ Sausage patty, one egg patty and a dollop of honey. Top with another mini waffle.
2. Wrap and keep warm or serve immediately.

CCP: Heat to 165°F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140°F.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.