

IMPOSSIBLE™

IMPOSSIBLE™ SAUSAGE HONEY BREAKFAST WAFFLE SLIDER

Prepared Using Impossible™ Sausage
Made from Plants

Breakfast Entree

QUANTITY

INGREDIENTS

1 Patty	Impossible Sausage Patty, 3.4", 100/1.6oz, .5MMA, CN
2 ¾ oz.	Waffles, Gourmet, 2 Pack, 13.01#, 72/2.6 oz, 2WG, Bake Crafters, 1454
1 Egg Patty	Egg Patty, Pre-Cooked, Grilled, 369/1.25 oz, Cargill Kitchen Solutions 40710
1 Pouch	Honey, Pouches, 3.96 lb, 200/9g, Monarch, 272005

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

- Place product in a single layer on a clean pan.
- Preheat oven to 375°F.
- Place in oven and bake for 6-7 minutes or until internal temperature reaches 145°F.
- Remove product from oven. Place product in warming cabinet until served.
- 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:

- 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.
- 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.

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

Iron	2.238 mg
Calcium	171.540 mg
Vitamin A (IU)	100.000 iu*
Vitamin C	0.045 mg*
Vitamin D	1.300 mcg
Saturated Fat % of Calories	13.62%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

1.5 oz of Meat/Meat Alternates
2 oz (eq) of Grains

Allergens

Eggs, Milk, Soy, Wheat

Attributes

Vegetarian