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HOT HONEY BREAKFAST SANDWICH

PORTION SIZE:
1 SANDWICH

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Bacon #271106, 7.5 lb.	200 slices
JENNIE-O® All Natural* Turkey Breakfast Sausage Patties #613810, 137/cs	100 patties
Whole grain biscuits	100 biscuits
Round egg patties	100 patties
Sriracha	1 pt. 1 tbsp. 1 tsp.
Honey	1 pt. 1 tbsp. 1 tsp.
Garlic powder	2 tbsp. ¼ tsp.
Black pepper	2 tbsp. ¼ tsp.

Directions			
<ol style="list-style-type: none"> Remove product from freezer and thaw under refrigeration for 24 hours. Mix the sriracha, honey, garlic powder and pepper together in a large bowl. Prepare turkey sausage patties according to one of the following cooking methods: <ol style="list-style-type: none"> CONVECTION OVEN: Preheat to 375°F. Position patties in a single layer about 1" apart on a shallow baking pan. Cook for 4-5 minutes. CONVENTIONAL OVEN: Preheat to 400°F. Position patties in a single layer about 1" apart on a shallow baking pan. Cook for 7-9 minutes. COMBI OVEN: Preheat to 325°F. Position patties in a single layer about 1" apart on a shallow baking pan. Cook for 4-5 minutes. FLAT TOP GRILL: Preheat to 400°F. Coat flat top grill with nonstick spray. Position patties in a single layer about 1" apart. Cook for 4 minutes. Heat egg patties according to manufacturer directions. 		<ol style="list-style-type: none"> Prepare turkey bacon according to one of the following cooking methods: <ol style="list-style-type: none"> CONVECTION OVEN: Preheat to 350°F. Do not oil the pan. Place slices on baking sheet in a single layer, heat for 4-4 1/2 minutes. CONVENTIONAL OVEN: Preheat to 350°F. Do not oil the pan. Place slices on baking sheet in a single layer, heat for 7-8 minutes. MICROWAVE: Place 4-6 slices in a single layer on a paper towel lined microwave-safe plate. Heat on high for 15-20 seconds. FLAT TOP GRILL: Preheat to 350°F. Do not oil grill. Place slices on grill in a single layer, turn bacon at 1 1/2 minutes, and cook for a total of 3 minutes. Heat biscuits according to manufacturer directions. Assemble a sandwich: <ol style="list-style-type: none"> Open biscuit and place two halves next to each other. Spread 2 teaspoons of hot honey sauce on the bottom half of the biscuit. Add one (1) turkey sausage patty. Add one (1) egg patty. Top with two (2) strips of turkey bacon. Close sandwich with top of biscuit. 	
Offer each student one (1) hot honey breakfast sandwich to provide 2.0 oz. meat/meat alternate and 2.0 oz. eq whole grain.			

Turkey Bacon (2 slices): 0.25 oz. Meat/Meat Alternate Egg Patty (1 each): 0.75 oz. Meat/Meat Alternate (per Manufacturer PFS) Sausage Patty (1 each): 1 oz. eq Meat/Meat Alternate (per Manufacturer PFS) Whole Grain Biscuit (1 each): 2.0 oz. eq Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs)

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

*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	364 cal	Potassium	363 mg*
Fat	18 g	Carbohydrates	33 g
Saturated Fat	9 g	Dietary Fiber	2 g
Trans Fat	0 g	Sugars	9 g*
Cholesterol	118 mg	Protein	17 g
Sodium	929 mg	Iron	2 mg*
		Calcium	171 mg
		Vitamin A	167 iu*
		Vitamin C	1 mg*
		Vitamin D	0 mcg*



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