




EGG, HAM, & CHEESE PANINI BREAKFAST SANDWICH

This popular breakfast sandwich is even better as a panini using Rich's whole grain Flatbread

Yield: 1 Sandwich



INGREDIENTS

1 Each	 FULLY BAKED OVEN FIRED FLATBREAD WHOLE GRAIN RICH 6 X 6 IN SQUARE (#14010)
3 C	Liquid Eggs
1/2 C	Milk
2 C	Turkey Ham, Diced
1 oz	Reduced Fat Cheddar Cheese, Shredded

DIRECTIONS

- 1 Prior to Use: Flatbread product is delivered frozen. Store product at 0 F to -10 F Remove bagged flatbreads and place at room temperature to thaw for up to 5 days.
- 2 Combine 3 c. liquid eggs, ½ c. milk and whisk to blend. Add 2 c. diced turkey ham. Stir well to combine. Scramble to a soft 135°F consistency.
- 3 Place a flatbread on a lined sheet pan.
- 4 Place 1 oz. reduced fat shredded cheddar cheese on the flatbread. Place in a 325°F oven for 2 min. to just start to melt the cheese and warm the flatbread.
- 5 Place 1 ½ oz. of the scrambled egg mixture on the bottom half of the flatbread.
- 6 Fold the top half of the flatbread with cheese over the scrambled egg and lightly press the top half to close the sandwich. Spray both sides with oil.
- 7 Place the sandwich on a hot flattop grill or Panini grill to melt the cheese and toast flatbread.
- 8 Hold paninis at 135°F until ready to serve.

CHEF NOTES