



## BREAKFAST TACOS

These breakfast tacos are a great way to start the day! Sweet maple flatbread filled with breakfast staples.

**Yield:** 66 Breakfast Tacos



## INGREDIENTS

**66 Each** Waffle Flatbread, Made with Whole Grain, 192 1.1-Oz Case (#17279)

**24 Each** Eggs, large, fresh, raw

**1/2 C** Milk, 1%

**1 tsp.** Salt

**66 Each** Sausage links, lower sodium

**16.5 oz** Cheese, cheddar, shredded

## DIRECTIONS

- 1** Separate the flatbread and place on a sheet pan with spacing between each round for airflow. Place the sheet pans in the warmer to defrost.
- 2** Crack and beat eggs thoroughly.
- 3** Add 1/2 cup of milk and salt. Stir well.
- 4** Lightly coat steam table half pan with pan release spray.
- 5** Cook in convection oven at 300 degrees F for 15 minutes. Stir once after 10 minutes. CCP: Heat to 155° F or higher for at least 15 Seconds
- 6** Tray sausage on parchment lined sheet pan and cook in oven at 325 degrees for 5.5 minutes. CCP: Heat to 155° F or higher for at least 15 Seconds
- 7** Place two flatbreads at a 45 degree angle in a 1lb boat. Top each with one sausage link and one #30 scoop of eggs. Sprinkle one #40 scoop of cheddar cheese between each of the two flatbread.

## CHEF NOTES

2 tacos = 2 oz Meat/Meat Alternate and 2 oz Grain equivalent