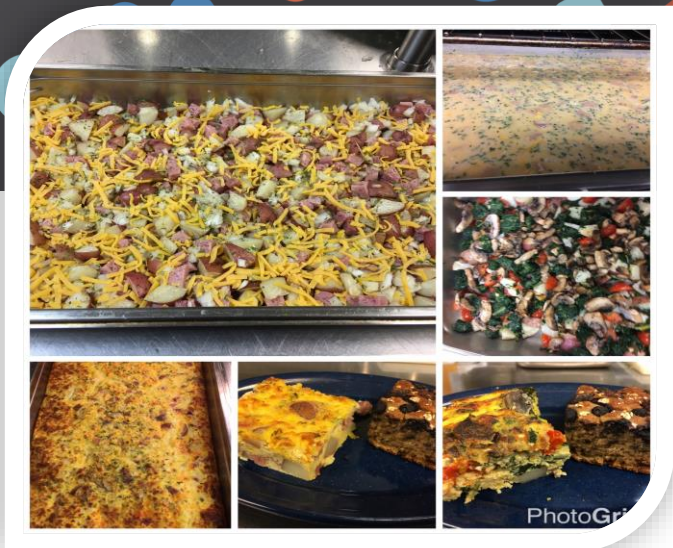


Breakfast Bake

School Operator Recipe

School District: Maplewood Richmond Heights School District
 Operator: Chef Robert Rusan



| Ingredients | Servings 48 | | Directions |
|----------------------------|-------------|----------|--|
| | Weight | Measure | |
| Eggs (fresh beaten) | | 24 Large | 1. Preheat convection oven to 325 F or conventional oven to 350 2. Wash potatoes dice ½ in cubes. Spray 12”x 20” x 2” steam table pans with pan release spray. Place potatoes and onions in pan. Bake for 10-12 minutes, until lightly fork tender. 3. In a mixing bowl, beat eggs well. Mix in milk and yellow mustard until well blended. 4. Add spices and seasonings to egg mixture. 5. Add meat to potatoes and onions. 6. Pour egg mixture over meat and vegetable mixture. Stir until well blended. 7. Add 3 qt of casserole mixture to each pan.. 8. Sprinkle with remaining cheese (approximately 2.25 oz per pan). 9. Bake casserole for 20-30 minutes or until internal temperature reaches 160 F. Cut each pan in 4x4. Heat to 160 F or higher for 15 seconds. Hold for hot service at 135 F or higher |
| Milk (low fat) | | 6 cups | |
| Mustard, yellow | | 3 Tbsp | |
| Parsley, dried | | ½ cup | |
| Salt, table | | 1 ½ tsp | |
| Pepper, black | | ½ Tbsp | |
| Onion, fresh, chopped fine | | ½ cup | |
| Red Bell Pepper, chopped | | ½ cup | |
| Ham, cooked, chopped | 3 lb | | |
| Fresh diced red potatoes | 9 lb | | |
| Cheese, American, shredded | 13.5 oz | | |
| Pan release spray | as needed | | |

