

CHEESY POTATO BREAKFAST POCKETS



| | | 50 Servings | | |
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| Ingredients | Weight | Measure | Directions | |
| Whole grain rich 2-ounce calzone doughs, thawed, proofed | | 50 each | Place frozen calzone dough on parchment-lined sheet pans in a single layer and thaw in the refrigerator overnight. Preheat the oven to 375°F. | |
| Prepared Instant mashed potatoes | | 1 quart 2 1/4 cups | Prepare instant mashed potatoes according to the manufacturer's instructions. Stir in the onion powder and ground black pepper. | |
| Onion powder | | 2 teaspoons | Place 1 slice of turkey ham (about 0.9 ounces) in the center of each thawed calzone dough. Fold the ham slice if necessary to fit the dough. Use a #30 scoop to portion 2 tablespoons of the seasoned mashed potatoes onto the ham slices on the dough portions. Using a #30 scoop place 2 tablespoons (0.5 ounces) shredded cheddar cheese over each scoop of mashed potatoes. Now fold the bottom edge of the dough up and over the filling to meet the top edge. Seal the two dough edges together by folding the lower edge up and over the top edge and press with your fingers. Cover the finished Cheesy Potato Breakfast Pockets with plastic wrap and let the dough proof until it is puffy, about 45 minutes. Bake on parchment-lined sheet pans in the preheated 375°F oven for about 20-25 minutes, or until the dough is golden brown. CCP: Cook to a minimum internal temperature of 165°F. CCP: Hold hot at 135°F or above. | |
| Ground black pepper | | 1 teaspoon | | |
| Turkey ham, deli sliced | 2 pounds 13 ounces | | | |
| Cheddar cheese, reduced fat | 1 pound 9 ounces | | | |

| Serving Size | | 1 Serving Provides | | | |
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| 1 pocket | | 2 ounce equivalents grains, 1 ounce equivalent meat/meat alternate, 1/8 cup starchy vegetable | | | |
| Nutrients Per Serving | | | | | |
| Calories | 239 | Saturated Fat | 2.8 g | Iron | 0 mg |
| Protein | 13 g | Cholesterol | 23 mg | Calcium | 117 mg |
| Carbohydrate | 32 g | Vitamin A | 130 IU | Sodium | 488 mg |
| Total Fat | 7 g | Vitamin C | 2 mg | Dietary Fiber | 3 g |