

Breakfast Sandwich with Liquid Eggs

Submitted by Vista Unified School District

SERVES: 42 | SERVING SIZE: 1 SANDWICH

Ingredients:

3 cartons **Sunny Fresh® Cage Free Liquid Whole Egg With Citric**

42 each English muffin, whole grain

42 slices American Cheese

2 tsp Salt

½ Tbsp Pepper

2 tsp Garlic butter spray

¼ cup Milk, lowfat 1%



Preparation:

1. Defrost cartons liquid egg for 24 hours prior to service.
2. Line a sheet pan with two pieces of parchment paper and spray the pan well with garlic non-stick cooking spray.
3. Pour liquid egg into bowl. Add salt, pepper and milk and mix to incorporate. Pour mixture onto a sheet pan and even across the pan with a spatula.
4. Cook uncovered for 15 min. at 325°F, or until the product reaches an internal temperature of 165°F.
5. Cut the sheet pan into 42 pieces (7 x 6 portions). (7 pieces long [wheels 3 ½ inches apart] X 6 pieces short [wheels 2 ¾ inches apart]).
6. To assemble, open English muffin. Place egg patty and 1 slice of American cheese inside muffin. Wrap in foil and place in warmer until time of service.

 **RECIPE**
Sweepstakes
