

Steak and Egg Sandwich



SERVES: 50 | SCRAMBLED EGG SQUARES

Ingredients:

- 50 brioche buns
- **50 Sunny Fresh® Scrambled Egg Squares**
- 12½ cups (100 oz.) beef steak strips, heated
- 3 cups (25 oz.) arugula
- 3 cups (25 oz.) roasted red peppers, sliced
- 50 slices white cheddar cheese
- 3 cups prepared basil pesto (optional)

Preparation:

Thaw egg squares and heat in 350°F. oven, or steamer, for 10 minutes.

Starting with bottom bun, place 2 oz. beef steak on sandwich. Add cheese, arugula and peppers on top of steak.

Add hot egg square then cover sandwich with top bun.

Optional: Toast buns and spread 1 tbsp. pesto on top bun.



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Torta Egg Sandwich



SERVES: 50 | SCRAMBLED EGG PATTIES

Ingredients:

- 50 telera rolls
- 6¼ cups (50 oz.) avocado mash
- 100 slices tomato
- **50 Sunny Fresh® Scrambled Egg Patties**
- 3 cups queso fresco
- Optional: Add refried beans, chorizo, steak, bacon or ham

Preparation:

Split rolls in half, leaving a small portion still connected and making a pocket. Heat egg patties in oven heated to 350°F., or steamer, for 10 minutes.

Spread 1 oz. avocado mash on bottom of roll then add 2 tomato slices on top. Add heated egg patty and 1 tbsp. queso fresco. If desired, add choice of meat or refried beans before avocado mash.



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Meatloaf Sandwich



SERVES: 50 | SCRAMBLED EGG PATTIES

Ingredients:

- 100 slices whole grain bread
- 50 2-oz. slices meatloaf
- **50 Sunny Fresh® Scrambled Egg Patties**
- 50 slices American cheese

Preparation:

Heat egg patties in oven heated to 350°F., or steamer, for 10 minutes. Heat meatloaf to internal temperature of 165°F.

Butter 1 side of bread and build sandwich like a grilled cheese - adding meatloaf, then cheese, then egg patty.

Skillet/flattop: Place buttered side of bread face down and cook for 2-3 minutes or until toasted. Carefully flip sandwich over and cook other side until toasted and cheese has melted.

Oven: Heat to 350°F. and sandwiches on parchment-lined sheet tray. Bake until toasted and cheese has melted, about 10-12 minutes.

Can be served with side of relish, BBQ sauce or other condiment of choice.



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Venezuelan Arepa



SERVES: 50 | EGGSTRAVAGANZA®

Ingredients:

- 24 cups precooked corn flour for arepas
- ¼ cup salt
- 30 cups warm water
- **6 lbs. Sunny Fresh® Bacon & Cheese EggStravaganza®**
- 3 cups frozen avocado puree, thawed
- Vegetable oil, as needed

Preparation:

To make arepas, combine warm water with salt. When dissolved, add corn flour and stir to combine. Let rest on counter for 10 minutes to rehydrate.

Form arepa dough into 50 small balls. Flatten each ball into disks ¾" thick.

Place non-stick skillet over medium heat. Add a bit of oil and place corn flour disks in pan. Cook 3-5 minutes per side or until browned and cooked through. Repeat until all arepas are cooked.

Make slit into each arepa to create pocket.

Spread 1 tbsp. avocado puree into each arepa.

Heat oven to 350 °F. Place eggs on sheet pans lined with parchment paper. Cover with foil and warm in oven for 40 minutes, or steamer, for 10 minutes, then distribute into each arepa pocket.



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Egg Carnitas Taco



SERVES: 50 | CHEDDAR CHEESE OMELET

Ingredients:

- **50 Sunny Fresh® Cheddar Cheese Omelets, thawed**
- 6-¼ lbs. carnitas
- 1 cup parsley, chopped
- 1 lb. shredded carrots
- 1 lb. julienne radish
- 1 lb. shredded red cabbage
- 3 cups vinegar
- 3 cups water
- 3 tbsp. salt
- Optional: 3 tbsp. granulated sugar
- ½ cup vegetable oil

Preparation:

Heat oven to 350 °F. Place thawed omelets on sheet pans lined with parchment paper. Cover with foil and warm in oven for 10 minutes, or steamer, for 10 minutes.

Make a brine by adding vinegar, water, salt, and sugar into a saucepan over high heat. Bring to a boil and stir until salt and sugar is dissolved.

Pack carrots, radish, and cabbage into glass jars, making sure there is a ½" of space from the rim.

Carefully pour brine over the vegetables, filling each jar within ½" of the top. Seal and let the jars cool to room temperature. Store the pickled vegetables in the refrigerator for 1-2 days.

In large pot or tilt skillet, add oil. When smoking, add carnitas.

When heated through, add parsley. Stir to combine.

Add approximately 2 oz. carnitas mix into each omelet taco shell, and serve hot. Top with pickled carrot, radish, and cabbage.



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Egg & Salmon Bagel



SERVES: 50 | SCRAMBLED EGG PATTIES

Ingredients:

- 50 bagels
- **50 Sunny Fresh® Scrambled Egg Patties**
- 6¼ lbs. sliced smoked salmon
- 3½ cups cream cheese
- Chives, minced as needed

Preparation:

Cut each bagel in half.

Spread 1 tbsp. cream cheese on bottom side of each bagel.

Top with 2 oz. sliced smoked salmon.

Heat oven to 350°F. Place eggs on sheet pans lined with parchment paper. Cover with foil and warm in oven for 40 minutes, or steamer, for 10 minutes.

Place egg patty on top of salmon.

Garnish with sprinkle of chives and top with other half of each bagel.



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Egg & Andouille Hoagie



SERVES: 50 | SCRAMBLED EGG PATTIES

Ingredients:

- 50 hoagie rolls, split open
- **100 Sunny Fresh® Scrambled Egg Patties**
- 100 slices of cheese
- 3 lbs. arugula
- 10 lbs. fully cooked andouille links

Preparation:

Cut andouille in half lengthwise. Place sliced sausages on sheet tray and heat in 400°F. oven for 10 minutes or until hot and slightly charred.

Heat oven to 350 °F. Place eggs on sheet pans lined with parchment paper. Cover with foil and warm in oven for 40 minutes, or steamer, for 10 minutes.

Place 2 slices of cheese on bottom of hoagie roll.

Top cheese with 3 oz. piece of sausage.

Top sausage with 1 oz. arugula.

Place 2 egg patties on top of arugula.



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Banh Mi



SERVES: 50 | OVER EASY EGG PATTIES

Ingredients:

- 150 1-oz. sausage patties
- **100 Sunny Fresh® Over Easy Egg Patties**
- 50 baguettes
- Slaw
- 1 cup rice wine vinegar
- 1 oz. honey
- 1 tbsp. salt
- 1 tsp. pepper
- 10 cups shredded carrots
- 10 cups shredded English cucumbers
- 10 cups shredded radishes
- 2 cups cilantro, rough chopped
- 3 jalapenos, sliced

Preparation:

Thaw egg patties and heat combi oven to 350°F.

Place egg patties on lined sheet pan. Place in oven 10 minutes or to internal temperature of 165°F.

Cook sausage patties per instructions.

Slaw instructions: in large bowl, whisk together vinegar, honey, salt and pepper. Add carrots, cucumber, radish and cilantro. Toss all ingredients.

Build Banh Mi sandwich starting with baguette heel. Add sausage patties then egg patties then slaw and top with crown.



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Breakfast Burger



Sunny Fresh
EGGS MADE EASY



SERVES: 50 | OVER EASY EGG PATTIES

Ingredients:

- 50 4 oz. TNT® Burger Patties
- **50 Sunny Fresh® Over Easy Egg Patties**
- 50 brioche buns
- 50 American cheese slices
- 10 (approx.) Roma tomatoes
- 4 heads green leaf lettuce
- Optional ingredients: ketchup, mustard, mayonnaise

Preparation:

Cook TNT® Burger Patties according to instructions.

Thaw egg patties and heat combi oven to 350°F. Place egg patties on lined sheet pan. Place in oven for 10 minutes or to internal temperature of 165°F.

Build burgers, starting with bun heel. Add lettuce then burger patty then American cheese then egg patty and tomato. Top with crown.



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Greek Bowl Scrambled Eggs



SERVES: 50 | PRECOOKED SCRAMBLED EGGS

Ingredients:

- **18 lbs. (3½ bags) Sunny Fresh® Precooked Scrambled Eggs**
- 10 lbs. chopped kale
- 4 lbs. cherry tomatoes, halved
- 2 lbs. pitted/halved kalamata olives
- 50 oz. Greek vinaigrette
- 10 tsp. salt
- Optional ingredients: 3 lbs. feta cheese, 2 lbs. red onion

Preparation:

Thaw scrambled eggs and heat convection/combi oven to 350°F.

Place scrambled eggs on lined sheet pan in oven for 40 minutes.

Massage kale with salt. Add dressing and toss with tomatoes, olives, feta, and onion.

Place heated scrambled egg mixture over salads.



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Sweet Potato Hash



SERVES: 50 | EGGSTRAVAGANZA®

Ingredients:

- **18 lbs. (3½ bags) Sunny Fresh® Bacon & Cheese EggStravaganza®**
- 18 lbs. sweet potatoes, peeled and cut into ¾-inch pieces
- 8 red peppers, roughly chopped
- 3 lbs. onion, roughly chopped
- 1.2 oz. Diamond Crystal® Kosher Salt
- 1.2 oz. ground paprika
- 4 tbsp. cumin
- 2 tsp. garlic powder
- Olive oil

Preparation:

Heat oven to 400°F. Place potatoes, peppers, and onion on baking sheets. Drizzle with olive oil and toss to coat evenly. Add seasonings, and salt and pepper to taste. Bake for 45 minutes or until soft and crispy, stirring occasionally.

Heat combi oven to 350°F. Place thawed EggStravaganza® in oven 40 minutes.

Serve EggStravaganza® over sweet potato hash.



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Turkey & Egg Power Bowl



SERVES: 50 | PRECOOKED SCRAMBLED EGGS

Ingredients:

- 20 lbs. cooked quinoa
- 4 cups lime juice
- 50 Roma tomatoes
- 25 avocados
- 10 lbs. turkey sausage crumble
- 18 lbs. black beans
- **18 lbs. Sunny Fresh® Precooked Scrambled Eggs**
- 5 lbs. shredded cheddar cheese
- Optional: cilantro lime crema

Preparation:

Season cooked quinoa with lime juice. Salt and pepper to taste.

Dice tomatoes and avocados, and rinse black beans.

Heat convection/combi oven to 350°F. Place thawed scrambled eggs and cooked turkey sausage crumbles in oven for 40 minutes.

To assemble, set base of quinoa and top with diced tomatoes and black beans. Add hot eggs and turkey sausage crumbles, and garnish with cheddar cheese. Optional: top with cilantro lime crema.



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Spinach Egg Wrap



SERVES: 50 | SCRAMBLED EGG SHEETS

Ingredients:

- **50 Scrambled Egg Sheets, thawed**
- 5 lbs. spinach
- 7 lbs. roasted red peppers
- 6 lbs. breakfast sausage crumbles, thawed
- 4 lbs. shredded mozzarella

Preparation:

Heat convection/combi oven to 350°F. Place thawed egg sheets and breakfast sausage crumbles in oven for 10 minutes.

Gently wilt spinach and season with salt and pepper.

Strain roasted red peppers.

To assemble, open egg sheet and layer sausage crumbles, 2 oz. roasted red peppers, 2 oz. cooked spinach and shredded mozzarella.

Gently fold over and serve.



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K12 On-the-go Lunch Kit



SERVES: 50 | EGGSTRAVAGANZA®

Ingredients:

- **20 lbs. Sunny Fresh® Bacon & Cheese EggStravaganza®**
- 10 lbs. cooked rice
- 5 lbs. canned beans
- 5 lbs. tomatoes
- 5 lbs. green peppers
- 5 lbs. red onions
- 1 cup lime juice
- 50 flour tortillas
- Garnish: cilantro, lime

Preparation:

Mix cooked rice and black beans together and season with salt, pepper and lime juice.

Dice tomatoes, green peppers and red onions and mix together.

Thaw EggStravaganza® and heat convection/combi oven to 350°F. Place EggStravaganza® on lined sheet pan in oven for 40 minutes.

To assemble, place each of the ingredient sets their own compartments: rice and beans; tortilla; tomatoes, green peppers and onions; and EggStravaganza®. Garnish with cilantro and lime.



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Scrambled Shakshuka



SERVES: 50 | PRECOOKED SCRAMBLED EGGS

Ingredients:

- **18 lbs. Sunny Fresh® Precooked Scrambled Eggs**
- 15 lbs. crushed tomatoes
- 7 lbs. onions
- ½ lb. cumin
- ½ lb. smoked paprika
- ½ lb. cayenne
- 5 lbs. peeled garlic
- Garnish: feta, olives, parsley
- 50 pita breads

Preparation:

Heat convection/combi oven to 350°F. Cover and place thawed eggs in oven for 40 minutes.

Dice onions and garlic and sauté until translucent (6 minutes).

Add cumin, smoked paprika, cayenne and continue to cook for 2 minutes.

Add crushed tomatoes and cook 20 minutes, stirring occasionally.

To assemble, lay base of shakshuka and top with heated eggs, feta, parsley, olives and toasted pita bread.



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EggStravaganza[®] Bowl



SERVES: 50 | EGGSTRAVAGANZA[®]

Ingredients:

- **6¼ lbs. Sunny Fresh[®] Bacon & Cheese EggStravaganza[®], thawed**
- 12 lbs. prepared Tater Tots, fried or baked
- 6 cups cheese sauce, prepared

Preparation:

Thaw EggStravaganza[®] and heat convection/combi oven to 350°F.

Place eggs on lined sheet pan and cover. Heat in oven for 40 minutes.

Top tater tots with eggs and hot cheese sauce.



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Peanut Butter & Banana French Toast



SERVES: 50 | FRENCH TOAST

Ingredients:

- **100 pcs. Sunny Fresh® French Toast, sliced**
- 6 cups peanut butter, creamy or chunky
- 25 bananas, peeled and sliced

Preparation:

Lay thawed French toast out on parchment-lined sheet pan, and cook in 350°F. oven, or a steamer, for 10 minutes.

Evenly spread peanut butter and sliced bananas on 1 slice of French toast, top with another slice and serve.



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Ramen Bowl



SERVES: 50 | HARD COOKED EGGS

Ingredients:

- Ramen noodles, cooked
- 6¼ gallons ramen broth, store bought
- **50 Sunny Fresh® Hard Cooked Eggs, cut in half**
- 5 bunches cilantro, chopped
- 4 cups mushrooms, shitake or button, sliced
- 4 cups bok choy, sliced
- 1 cup peppers or red jalapenos, sliced thin

Preparation:

Bring broth to a boil, lower to a simmer and add to large bowl.

Add remaining ingredients to broth and serve.



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Skillet Frittata Wrap



SERVES: 50 | FRITTATAS

Ingredients:

- 50 10" flour tortillas
- **50 Sunny Fresh® Skillet Frittatas**
- 3 cups sliced scallions
- 6 lbs. chorizo, cooked

Preparation:

Place thawed frittatas on parchment-lined sheet pan and cook for 20 minutes in 350°F. oven, or a steamer, for 10 minutes.

Break up frittatas and mix with sliced scallions and cooked chorizo.

Place egg and chorizo mixture on top of tortilla and roll tight.



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