

GR-272825 · Speed-Scratch Mushroom Cheddar Omelet · 1 each · 100 servings

 Meat: 2 1/2

 Other Veg: 3/8

 Milk

 Egg

Section 1

Omelet, Colby Cheese
100 each

Seasoning, Fajita Blend
1/2 c

Pepper & Onion, Fajita Blend
7 lb

Mushrooms, white, fresh, raw, slices
6 lb

Cheese, Cheddar, Shredded
3 1/8 lb

- 1. One Day Prior to Service:** Clean and sanitize workstation. Pull **omelets** from freezer and place at workstation. Wash hands thoroughly. Place omelets on parchment paper lined sheetpans which have been sprayed lightly with pan spray. Cover with parchment paper to avoid drying out and place in covered rolling rack in cooler to thaw overnight.

CCP: Hold at or below 41°F

- 2. Directions: Pre-Prep:** Prepare the workstation by cleaning and sanitizing all areas. Gather all ingredients for preparation. Preheat convection oven to 300 degrees.

CCP: Hold at or below 41°F.

CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.

CCP: Prepare foods at room temperature in two hours or less.

- 3. Prep:** Wash hands thoroughly. Mix **fajita seasoning** with **peppers and onions**. Lay out 4 slices of **mushrooms** in omelet. Using a #20 disher place seasoned peppers and onions on the inside of the omelet by gently folding back the top and adding the vegetables. Fold down top and repeat.

- 4. Cook:** Place omelets in oven and bake for 15 minutes. Product must reach an internal temperature of 165°F for 15 seconds.

CCP: Hold at or above 135°F.

- 5. Prep:** Place omelets in 2-inch hotel pans, not shingled. Sprinkle each omelet with $\frac{1}{2}$ oz. of **shredded cheese** using 1# 30 disher. Cover and place in warmers.

CCP: Hold at or above 135°F

- 6. Serve:** One omelet using tongs.

Speed-Scratch Mushroom Cheddar Omelet

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **192**

% Daily Value*

Total Fat 15g **19%**

Saturated Fat 7g **33%**

Trans Fat 0g

Cholesterol 180mg **60%**

Sodium 525mg **23%**

Total Carbohydrate 5g **2%**

Dietary Fiber 1g **3%**

Sugars 2g

Includes 0g Added Sugars **0%**

Protein 11g **22%**

Vitamin D: 0% DV • Potassium: 2% DV

Calcium: 7% DV • Vitamin A: 0% DV

Iron: 1% DV • Vitamin C: 1% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.