# Breakfast Potato Egg Bowl



Ingredients	1 Serving
46025-85877-00 Papetti's® Fully-Cooked Refrigerated Scrambled Egg	¼ cup
Simply Potatoes® Refrigerated Diced Potatoes, Cooked	¼ cup
Cooked Diced Steak	¾ cup
Diced Tomato	1 Tbs.
Fresh Mozzarella Pieces	2 Tbs.
Basil Pesto	2 Tbs.
Fresh Spinach	1 Tbs.

#### **Directions**

- 1.
- Place scrambled eggs into a bowl. Add diced potatoes, steak, and fresh spinach. Top with tomatoes and fresh mozzarella. 2. 3.
- 4 Drizzle basil pesto on top and serve.

# Packaging

#### 6" Square Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item: 16194076899

#### 6" Square Lid



# **Breakfast Nachos**



Ingredients	8 Servings
46025-85877-00 Papetti's® Refrigerated Scrambled Eggs, Heated	6 cup(s)
Salsa	2 1/2 cup(s)
Black Beans, Canned, Rinsed	11/2 cup(s)
Tortilla Chips	16 cups(s)
Queso Fresco, Crumbled	1 cup(s)
Cilantro, Chopped	0.3 oz.

## Directions

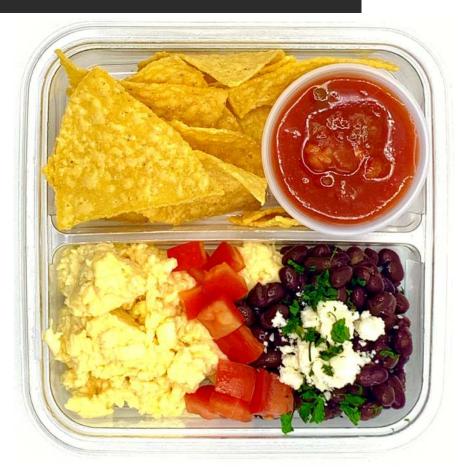
- 1. Preheat oven to broil.
- 2. In a mixing bowl, add the salsa and black beans. Mix to combine. Reserve.
- 3. For each bowl, in a heat resistant bowl or skillet, place a layer of 2 cups of tortilla chips. Top each with ¾ cup of heated scrambled eggs, ½ cup of salsa black beans, and 2 Tbsp. of crumbled queso fresco.
- 4. Broil until hot and cheese has melted, about 2 minutes.
- 5. Remove from broiler, top each with 1 tsp. chopped cilantro, and serve.

# Packaging

#### 6" Square 2 Compartment Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item #: 16194076912

## 6" Square Lid



# Chicken Fried Egg Waffle Sandwich



Ingredients	8 Servings
46025-70407-00 Papetti's® Home-Style Fried Egg Patty with Cracked Black Pepper, Heated	8 patty(s)
BBQ Sauce	6 1/2 Tbs.
Chipotle Tabasco Sauce	1 1/2 Tbs.
Waffles, 3" Square, Toasted	16
Fried Chicken Filet, Warm	8
Cheddar Cheese, Sliced	16 slice(s)

#### Directions

- 1. Combine BBQ sauce and chipotle Tabasco sauce and mix well. Reserve.
- 2. On each waffle, spread ½ Tbsp. of chipotle BBQ sauce.
- 3. On 8 waffles, layer 1 slice of Cheddar cheese, 1 fried chicken filet, 1 heated fried egg patty, and 1 more slice of Cheddar cheese.
- 4. Top with second waffle and serve.

# Packaging

#### 6" Square 2 Compartment Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item #: 16194076899

#### 6" Square Lid



# Buffalo Egg Wrap



Ingredients	1 Serving
46025-85017-00 Papetti's® Scrambled Egg Patty	2
Buffalo Sauce	2 Tbs.
Flour Tortilla, 8-10", Warmed	1
Blue Cheese, Crumbled	1/2 oz.
Lettuce, Shredded	3/4 oz.
Fresh Tomato, Diced	3/4 oz.
Carrots, Shredded	1/2 oz.
Light Ranch Dressing	1 Tbs.

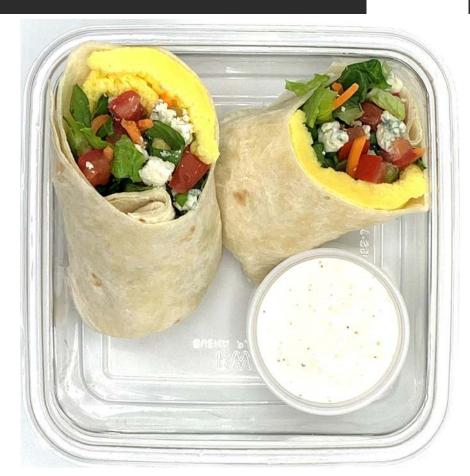
## Directions

- 1. In small bowl, coat egg patties with 1 Tbs. Buffalo sauce.
- 2. Stagger heated egg patties on warm tortilla.
- 3. Top eggs with blue cheese, lettuce, tomatoes and carrots.
- 4. Drizzle with ranch dressing.
- 5. Top with remaining 1 Tbs. Buffalo sauce.
- 6. Roll up and serve immediately.

# Packaging

#### 6" Square 2 Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item #: 16194076899 6" Square Lid



# Egg White Turkey Sandwich



Ingredients	1 Serving
46025-86526-00 Papetti's® Round Puffed Egg White Patty	1
Papetti's® Liquid Whole Eggs	2/3 cup(s)
Ciabatta Roll, 3.5"	1
Granny Smith Apple, Sliced	0.50 oz.
Roasted Turkey, Sliced	1.25 oz.
Cranberry Tarragon Mustard	?
Powdered Mustard	1 Tbs.
Distilled Vinegar	1 Tbs.
Canola Oil	2 cup(s)
Kosher Salt	4 1/2 tsp.
Fresh Tarragon Leaves, Minced	0.50 oz.
Canned Whole Berry Cranberry Sauce	6.0 oz.
Granulated Sugar	2 Tbs.

## Directions

- 1. Prepare Cranberry Tarragon Mayonnaise. In blender, combine 2/3 cup whole eggs, mustard and vinegar. Blend on medium-high speed.
- 2. While blending, slowly add canola oil until all oil is incorporated.
- 3. Remove mayonnaise to medium bowl.
- 4. Add salt, tarragon, cranberry sauce and sugar. Mix well.
- 5. Refrigerate until ready to use.
- 6. To prepare sandwich: Slice ciabatta roll in half. Toast.
- 7. Spread 1 Tbs. Cranberry Tarragon Mayonnaise on toasted ciabatta roll bottom.
- 8. Place sliced apple on mayonnaise.
- 9. Top with egg white patty and turkey slices.
- 10. Add 1 Tbs. Cranberry Tarragon Mayonnaise over turkey.
- 11. Add ciabatta roll top and serve.



# Packaging

**5" Clear Clam Shell** Manufacturer: Pactiv Size: 5.75" x 6" x 3" Item #: 16194048247

# Meat Lovers Personal Breakfast Pizza



Ingredients	1 Serving
46025-85017-00 Papetti's® Refrigerated Fully Cooked Scrambled Eggs	2 oz.
Bob Evans® Jalapeno & Cheddar Sausage	1
6-inch Pizza Dough	1
Olive Oil	2 tsp.
Mozzarella Cheese, grated	2 oz.
Bacon, chopped	1 Tbsp.
Canadian Bacon	3 pieces

## Directions

- 1. Roll out pizza dough.
- 2. Brush with olive oil.
- Top with Papetti's® Refrigerated Scrambled Eggs, Bob Evans® Jalapeno Cheddar Cheese Sausage, Mozzarella cheese, bacon and Canadian bacon.
- 4. Bake until cheese is melted, and crust is golden.

# Packaging

Manufacturer: Hayan Size: 7" Length x 7" Width x 1.7" Depth Item #: 099451572310



# Quinoa Black Bean Bowl



Ingredients	1 Serving
46025-85877-00 Papetti's® Fully-Cooked Refrigerated Scrambled Egg	1⁄4 cup
Cooked Quinoa	¼ cup
Black Beans	1⁄4 cup
Diced Tomato	1 Tbs
Queso Fresco	1 Tbs
Guacamole	2 Tbs.
Diced Ham	¼ cup

### **Directions**

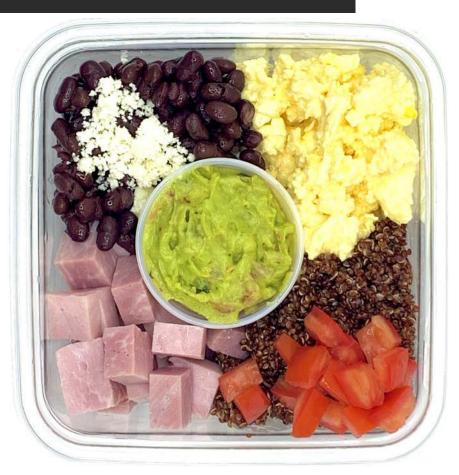
- 1.
- Place scrambled eggs into a bowl. Add quinoa, black beans and diced ham. 2. 3.
- Top with tomatoes and guacamole.
- Sprinkle on gueso fresco and serve. 4.

# Packaging

#### 6" Square Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item #: 16194076899

# 6" Square Lid



# Scrambler Sliders



Ingredients	1 Serving
46025-91200-00 Papetti's® Liquid Whole Eggs	1 cup
Olive Oil	2 oz.
Cheddar Cheese, Shredded	4 oz.
Slider Buns	4

#### **Directions**

- 1.
- 2.
- On 350° F flat top grill, scramble eggs until fully cooked Portion the eggs into 4 piles on grill. Top each egg pile with 1 oz. of cheese and place one bun top on each egg pile. 3.
- Let the cheese melt and then slide each pile onto a bottom 4. bun. Serve.

# Packaging

#### 6" Square Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item #: 16194076899

#### 6" Square Lid



# Egg & Tomato Slider



Ingredients	3 Servings
46025-85017-00 Papetti's® Round Egg Patty	3 patty(s)
Mini Burger Buns	3
Tomato, Sliced	3 slice(s)
Fresh Basil Leaves	6 large
Asiago Cheese, Sliced	1 oz.

# Directions

- 1. Heat egg patties at 350° F on flattop grill.
- 2. Toast buns.
- Add egg patty to each bun, topping each with 1 tomato slice, 2 basil leaves and 1 slice of cheese.

# Packaging

#### 5" Clear Clam Shell

Manufacturer: Pactiv Size: 5.75" x 6" x 3" Item #: 16194048247



# Grilled Cheese and Egg Melt

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Ingredients	24 Servings
46025-61688-00 Papetti's® Square Egg Patty	24
Whole Grain Bread Slices	24
Provolone Cheese, Thin Sliced	24
Tomatoe Slices	1 & 1/2 cups
Parmesan Cheese, Shavings	1 & 1/4 cups
Fresh Basil Leaves Chopped	1 cup
Cooking Spray	As needed

## Directions

- 1. Spray bread and toast in oven.
- 2. Meanwhile, heat egg patties according to directions
- 3. For each sandwich place slice tomato, 1 egg patty atop each toast. Top egg patty with onion, Parmesan, and Provolone cheese, and place in oven or under cheese melter to melt cheese
- 4. To serve, sprinkle with basil.

# Packaging

#### 6" Square 2 Compartment Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.7" Item #: 16194076929

#### 6" Square Lid



# Cheesy Omelet Wrap



Ingredients	1 Serving
46025-85037-00 Papetti's® Cheddar Cheese Omelet	1
Flour Tortilla, 6"	1
Salsa	2 oz.

## Directions

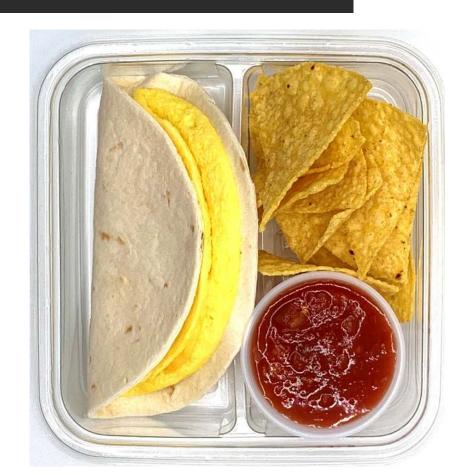
- 1. Heat omelet in 350° F oven until product reaches 165° F.
- 2. Place omelet in middle of flour tortilla. Fold tortilla over omelet.
- 3. Top with salsa and serve.

# Packaging

#### 6" Square 2 Compartment Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item #: 16194076912

#### 6" Square Lid



# **Chicken Scramble**



Ingredients	1 Serving
46025-91200-00 Papetti's® Liquid Whole Eggs, Heated	1/2 cup(s)
Chicken Breast, Cooked, Sliced	3 oz.
Jalapeño Jack Cheese, Shredded	2 oz.
Green Onion, Sliced	1 oz.
Bacon, Cooked Crisp and Crumbled	1 slice(s)
Buffalo or Siracha Sauce	1 oz.

## Directions

- On 350° F flattop grill, combine eggs, chicken and shredded cheese. Cook until eggs are firm and cheese 1. is melted.
- 2. 3
- Stir in green onion and bacon. Place on plate and drizzle with Buffalo sauce. Top with additional green onion and crumbled bacon, if desired.

# Packaging

#### 6" Square Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item: 16194076899

6" Square Lid Manufacturer: Pactiv Size: 6.25" x 6.25" x 0.39" Item#: 16194076875



# Breakfast Burrito



Ingredients	1 Serving
46025-85877-00 Papetti's® Refrigerated Scrambled Eggs	1/4 cup
20169-15100-00 Simply Potatoes® Shredded Hash Brown Potatoes	0.6 oz.
Tortilla (10")	1
Cheddar Jack Cheese, Shredded	5.6 oz.
Pico de Gallo	1/4 cup

## Directions

- 1. Heat precooked refrigerated scrambled eggs according to instructions.
- 2. Heat sauté pan and add oil and add hash browns. Cook until potatoes are golden brown on bottom. Turn over and brown other side.
- 3. Place tortilla serving dish and layer on eggs, hash browns, pico de gallo, and cheese.

# Packaging

#### 6" Square 2 Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item #: 16194076899

#### 6" Square Lid



# French Toast Stick with Dipping Sauce



Ingredients	1 Serving
46025-75015-00 Papetti's® Indvidually Wrapped French Toast Sticks	3 Each
Your Choice:	
Vanilla Yogurt	1/4 cup
Jiff Peanut Butter	1/4 cup
Spiced Apple Sauce	1/4 cup
Maple Syrup	1/4 cup

## Directions

- Heat individually Wrapped French Toast Choice the Dipping Sauce of your choice 1.
- 2.

# Packaging

#### 6" Square 2 Compartment Container

Manufacturer: Pactiv Size: 6.13" x 6.13" x 2.61" Item: 16194076912

#### 6" Square Lid

