***Recipe #346 Brag About It Bread Bake***

***Serving Size and Ingredients: 1 cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 | 50 | 100 | Bread, Slices, Cubed |
| 6 ¼ cups | 12 ½ cups | 25 cups | Broccoli, Frozen, Chopped and Cooked |
| 4 ¼ cups | 8 ½ cups | 17 cups | Cheddar Cheese, Low Fat, Shredded |
| ¼ cup | ½ cup | 1 cup | Onion, Minced (Optional) |
| 4 ¼ cups | 8 ½ cups | 17 cups | Chicken, Skinless, Diced and Cooked |
| 12 | 24 | 48 | Eggs |
| 17 | 34 | 68 | Egg Whites |
| 8 1/3 cups | 16 2/3 cups | 33 1/3 cups | Milk, Non-Fat |
| As Needed | As Needed | As Needed | Non-Stick Cooking Spray |
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NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145°F; ground meat or meat mixtures to 155°F; raw eggs not prepared for immediate service to 158°F; poultry, stuffed meat / fish / pasta to 165°F. Maintain 140°F for only 4 hours. When cooling leftovers, food must reach 140°F to 70°F within 2 hours and 70°F to 40°F within 4 hours. When reheating, reach an internal temperature of 165°F for 15 seconds. Reheat food only one time.

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***Instructions:***

1. ***Place half the bread in a 9x9 pan sprayed with non-stick cooking spray.***
2. ***Top with broccoli, cheese, onion and meat.***
3. ***Place remaining bread on top.***
4. ***In a bowl, mix eggs and milk.***
5. ***Pour egg mixture over bread in pan.***
6. ***Cover and refrigerate at least 1 hour or overnight.***
7. ***Bake uncovered at 325°F for 1 to 1 ¼ hours, or until center is firm and lightly browned.***