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SAUSAGE PANCAKE STREET TACOS

PORTION SIZE:
2 TACOS

Ingredients	Quantity
JENNIE-O® Turkey Sausage Link, 1.025 oz., 614003, 160/cs	2 links
Liquid whole eggs, commodity	2 Tbsp.
Whole grain pancakes, 1.2 oz., frozen	2 pancakes
Cheddar cheese, shredded	½ oz.
Pancake syrup	1 each
Non-stick cooking spray	2 sprays

Directions
<ol style="list-style-type: none"> Cook sausage according to instructions. <ol style="list-style-type: none"> CONVECTION OVEN: Preheat oven to 375°F. From thawed, cook for 6 minutes (9 minutes from frozen). COMBINATION OVEN: Preheat oven to 325°F. From thawed, cook for 5 minutes (6 minutes from frozen). CONVENTIONAL OVEN: Preheat oven to 400°F. From thawed, cook for 10 minutes (13 minutes from frozen). Cook liquid whole eggs according to manufacturer's instructions. Heat pancakes according to manufacturer's instructions. Assemble pancake tacos. <ol style="list-style-type: none"> Use paper boats to give the pancakes the taco shape, as well as provide the street taco experience. Place 2 pancakes in each boat, bottom side of the pancake up. Have each taco support each other to hold taco shape. Place 1 sausage link on the bottom of each pancake taco for a total of 2 links in each boat. Sprinkle 1 Tbsp. of scrambled eggs onto each taco for a total of 1/8 cup. Top each taco with 0.25 oz., or 1 Tbsp., shredded Cheddar cheese. Place syrup portion cup on the side. NOTE: This recipe may be pre-assembled, or converted to a made-to-order pancake taco bar.

2 turkey sausage links provide 2.0 oz. meat/meat alternate
 1/8 cup liquid eggs provides 1.25 oz. eq. meat/meat alternate
 0.5 oz. shredded Cheddar cheese provides 0.5 oz. meat/meat alternate
 2 whole grain pancakes provides 2.0 oz. whole grain rich

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	482 cal	Trans Fat	0 g	Carbohydrates	60 g
Fat	18 g	Cholesterol	224 mg	Dietary Fiber	2 g
Saturated Fat	5 g	Sodium	572 mg	Protein	24 g

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