

Ingredients	Quantity	
JENNIE-O® Turkey Sausage Patty, 1.025 oz., 613203, 160/cs	1 patty	
Sriracha sauce	1 tsp.	
Maple flavored syrup	2 tsp.	
Egg patty, round	1	
Whole grain waffles, 1 oz.	2 waffles	
Cheese, American, sliced,	½ oz.	
Non-stick cooking spray	1 spray	

PORTION
SIZE:
1 SANDWICH

- 1. Mix sriracha sauce and maple syrup together in a mixing bowl and set aside.
- 2. Toss the sausage patties with the sriracha syrup until well coated.
- 3. Line sheet pan(s) with parchment paper. Allow excess syrup to drip off of each patty into the mixing bowl. Place coated patties in a single layer about 1" apart.
- 4. Cook sausage according to instructions.
 - a. CONVECTION OVEN: Preheat oven to 375°F. From thawed, cook for 4 minutes (5 minutes from frozen).
 - b. COMBINATION OVEN: Preheat oven to 325°F. From thawed, cook for 4 minutes (5 minutes from frozen).
 - c. CONVENTIONAL OVEN: Preheat oven to 400°F. From thawed, cook for 7 minutes (9 minutes from frozen).
- $5. \ Heat \ egg \ patties \ according \ to \ manufacturer \ `s' \ instructions.$
- 6. Heat frozen waffles according to manufacturer's instructions.
- 7. Assemble sandwiches
 - a. Place waffles in a single layer on the sheet pan(s)S. Save half of the waffles for the top of the sandwiches.
 - b. Place 1 egg patty on top of each waffle.
 - c. Top each egg patty with 1 glazed sausage patty.
 - d. Place 1 slice of cheese on top of each sausage patty.
 - e. Top with the second waffle to complete the waffle sandwich.
- 8. Bake sandwiches
 - a. CONVECTION OVEN: bake for approximately 7 minutes at 375°F.
 - b. COMBINATION OVEN: bake for approximately 7 minutes at 325°F.
 - c. CONVENTIONAL OVEN: bake for approximately 10 minutes at 400°F.

- 1 turkey sausage patty provides 1.0 oz. meat/meat alternate
- 1 egg patty provides 0.75 oz. meat/meat alternate
- 1 slice Cheddar cheese provides 0.5 oz. eq. meat/meat alternate
- 2 whole grain waffles provides 2.0 oz. eq. whole grain rich

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

Nutrients Per Serving					
Calories	345 cal	Trans Fat	0 g	Carbohydrates	36 g
Fat	16 g	Cholesterol	123 mg	Dietary Fiber	2 g
Saturated Fat	4 g	Sodium	686 mg	Protein	16 g



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