



Special Recipe®
BRAND



SERVING SUGGESTION

WAFFLE BREAKFAST SANDWICH

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PORTION
SIZE:
1
SANDWICH

Ingredients (yields 50 servings)	Quantity
CHOOSE ONE TYPE OF SAUSAGE PATTY	
SPECIAL RECIPE® Chicken Sausage Patty #69976	50 patties
JENNIE-O® Turkey Sausage Patty #613203	50 patties
SPECIAL RECIPE® Pork Sausage Patty #30647	50 patties
Waffles	100 waffles

Directions

One portion provides: 2 oz. Grain, 1 oz. M/MA

Optional additions: egg patty, sliced cheese

1 egg patty = 1 mt/mt alt

1 oz cheese = 1 mt/mt alt.

1. Cook waffles per manufacturer's instructions.
2. Preheat oven to 350° F.
3. Whichever sausage patty you choose, place on a lined sheet tray in a single layer.
4. Cook for 7-9 minutes or until temperature reaches 140° F.

CCP: Hot hold at 135° F or higher until time of service.

To assemble: Place 1 sausage patty between two waffles.

Serving note: Can be assembled and served on service line or before and wrapped for service.

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

*Indicates missing Nutrient Information.

Nutrients Per Serving

Calories	260 cal	Potassium	mg*	Calcium	mg*
Fat	10 g	Carbohydrates	34 g	Vitamin A	iu*
Saturated Fat	2 g	Dietary Fiber	2 g	Vitamin C	mg*
Trans Fat	g*	Sugars	8 g	Vitamin D	mcg*
Cholesterol	30 mg	Protein	10 g		
Sodium	310 mg	Iron	mg*		



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EGG & TURKEY CHORIZO BREAKFAST PIZZA

PORTION
SIZE:
1 SLICE

Ingredients (yields 48 servings)	Quantity
JENNIE-O® Turkey Chorizo Crumbles #33038	2 lbs.
Whole grain 16" pizza crust	4 each
Country gravy, prepared	4 c.
Eggs, scrambled, prepared	1 lb. 8 oz.
Mozzarella, shredded	2 lbs.

Directions

1. Lay pizza crust on lined sheet trays (1 per sheet tray).
2. Using 8 oz spoodle, pour 1 cup of gravy into the middle of each pizza crust. Using back of spoodle, spread sauce evenly over crust leaving ½ inch clean edge.
3. Sprinkle 6 oz prepared scrambled eggs evenly over gravy.
4. Sprinkle 8 oz of cheese evenly over eggs and gravy on each crust, leaving the ½ inch clean edge.
5. Sprinkle 8 oz chorizo crumbles evenly over the cheese on each pizza.
6. Batch cook pizza in a preheated 375° F oven for 7- 9 minutes or until outer edge is golden brown and cheese is lightly browned on the top.
7. Cut each pizza into 12 slices.

CCP: Hot hold at 135° F or higher on sheet pan uncovered until time of service.

One portion provides: 1.5 oz MMA, 1.25 oz Grain

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

*Indicates missing Nutrient Information.

Nutrients Per Serving

Calories	257 cal	Potassium	mg*	Calcium	mg*
Fat	6.8 g	Carbohydrates	25.6 g	Vitamin A	iu*
Saturated Fat	3.9 g	Dietary Fiber	2.2 g	Vitamin C	mg*
Trans Fat	g*	Sugars	1.3 g	Vitamin D	mcg*
Cholesterol	61.7 mg	Protein	13.1 g		
Sodium	722.2 mg	Iron	mg*		



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BREAKFAST COMBOS® BAR BAR

PORTION
SIZE:
1 BAR

Ingredients (yields 50 servings)	Quantity
JENNIE-O® BREAKFAST COMBOS® Turkey Chorizo Bars #136296	50 bars
Guacamole, prepared	4 lbs. 8 oz.

Directions

1. Preheat oven to 350° F.
2. Place bars on a lined sheet tray in a single layer (may take multiple sheet trays).
3. Cook for 12-15 minutes or until temperature reaches 140° F.
4. CCP: Hot hold at 135° F or higher until time of service.
5. Before service, add a #30 scoop of guacamole to the top of bar.
6. Using a flat spatula spread guacamole across bar.
7. Build bars to grab and go with toppings already on top or allow students to customize themselves.

Serving Note: Optional toppings include salsa, diced ham, bacon, diced tomatoes, corn, sauteed peppers and onions, sausage crumbles, etc.

One portion provides: 1 MMA, .25 oz Grain, 1/8 cup Vegetable, other + Optional Toppings

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

*Indicates missing Nutrient Information.

Nutrients Per Serving

Calories	236 cal	Potassium	mg*	Calcium	mg*
Fat	18 g	Carbohydrates	12 g	Vitamin A	iu*
Saturated Fat	4.2 g	Dietary Fiber	3 g	Vitamin C	mg*
Trans Fat	g*	Sugars	1.5 g	Vitamin D	mcg*
Cholesterol	70 mg	Protein	8.5 g		
Sodium	561.8 mg	Iron	mg*		



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