



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS

# Egg, Chicken Sausage Breakfast Pocket

**Egg, Cheese Breakfast Pocket with Chicken Sausage**

## PRODUCT SPECIFICATIONS

Product ID 5038  
Case Count 20

## Ingredients

Puff Pastry: Enriched flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), margarine (palm oil, palm kernel oil, soybean oil, water, salt, mono & diglycerides, polyglycerol esters of fatty acids, soy lecithin, natural flavor, citric acid, vitamin A, Palmitate, Beta carotene (color), water, Contains 2% or less of the each of the following: monocalcium phosphate, salt, yellow color blend, (wheat starch, annatto, turmeric).

Filling: Eggs (whole eggs, skim milk, soy bean oil, modified corn starch, salt, xanthan gum, liquid pepper extract, citric acid, natural and artificial butter flavor (butter (cream), lipolyzed butter oil, medium chain triglycerides, natural and artificial flavors, soybean oil, annatto extract), Chicken Breakfast Sausage (chicken thigh, salt, honey, spice, sage, thyme), Cream Cheese (pasteurized, cultured milk and cream, whey, salt, xanthan, locust bean and/or guar gum) Pepper jack cheese, Contains 2% or less of the following, Salt, spice, parsley, Sesame seeds as a Garnish.

## Allergens

Contains: Wheat, Egg, Dairy, Soy, Sesame



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

## Cooking and Handling Instructions

**PRODUCT MUST BE FULLY COOKED BEFORE SERVING**

From frozen, place on paper-lined sheet pan and slack-out for 30-45 minutes. Bake in a preheated 350-375°F convection oven for 8-11 minutes or until golden brown and internal temperature reaches 165°F. Let rest 10-15 minutes before serving. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics

