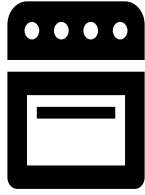




EGG, CHEESE & TURKEY BACON BREAKFAST TOAST HOME COOKING INSTRUCTIONS

THIS PRODUCT MUST BE HEATED FROM FROZEN
DO NOT HEAT FROM REFRIGERATION



OVEN – FROM FROZEN

1. Preheat convection oven to 375°F (conventional oven to 400°F).
2. Place **frozen** wrapped breakfast toast on an parchment lined sheet pan. **Do not remove wrapper (wrapper is oven safe).**
3. Bake breakfast toast 14-16 minutes. If being held and transported in insulated bags for Breakfast in Classroom we suggest baking an additional 2-3 minutes for crispness.
4. Let sit for 3-5 minutes as product will be hot.
5. Enjoy



MICROWAVE – FROM FROZEN

1. Place **frozen** breakfast toast on microwave safe plate. **Do not remove wrapper (wrapper is microwave safe).**
2. Heat for 2-3 minute on high.
3. Let sit for 1-1.5 minutes as product will be hot.
4. Enjoy



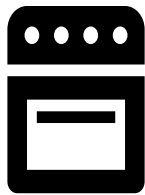
NOTES

1. Do not thaw or prepare from thawed.
2. Cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.



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