

# BRUNCH BREAD BOWL



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
Market Item	Crusty Bread Bowls	8
299405	GFS® Unsalted Butter, melted	2 Tbsp.
108308	GFS Salt	To taste
225037	Trade East® Ground Pepper	To taste
737810	GFS Bacon	4–6 slices
206547	Eggs	8
Market Item	Crumbled Sausage	½ cup
184750	Grape Tomatoes, halved	½ cup
Market Item	Green Onions, sliced	3
437360	GFS Shredded Hashbrowns	1 cup
191043	GFS Mild Cheddar Cheese	1 cup
Market Item	Fresh Chives, sliced	2 Tbsp.

## Preparation Instructions

*Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Preheat oven to 350°F. Slice off the top of each roll and scoop out the soft bread inside, leaving the sides of the roll intact. Brush the inside of each roll with the melted butter. Season with salt and pepper. Split bacon, sausage, sliced grape tomatoes, green onion, and shredded hashbrowns into each bread bowl, top with cheese and crack an egg on top, season with salt and pepper, and place on a cookie sheet. Bake for 30–35 minutes and cover the pan loosely with foil. CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds. Garnish with sliced chives prior to serving. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*