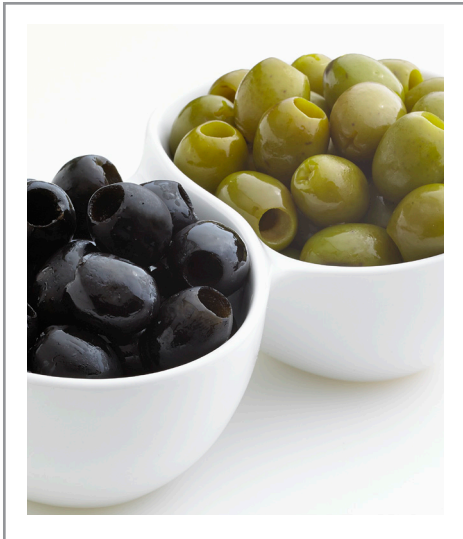


California Frittata



Yield: 100

8.9125 ounces or 252.6646 grams

Meal Equivalencies: 2 m/meat alternates, ½ cup starchy vegetable, ¼ cup other vegetable, ¼ cup dark green vegetable

Ingredients

California Ripe Olives, sliced	6 quarts, 3 cups
Diced Broccoli	6 quarts, 3 cups
Sliced Potatoes, RTU	21 pounds, 4 ounces
Egg Mix	18 pounds, 9 ounces
Evaporated Milk, FF	1 quart, 1 cup
White Pepper	1 cup
Buttermist, spray	1 ounce

Directions Prior to Day of Service:

2 Days Prior to Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull egg mix from freezer
 - Pull cartons from case
 - Spread on sheet pan with space between each to thaw
- CCP:** Hold below 41°F
- Refrigerate on bottom shelf until day of service
 - Wash hands thoroughly

1 Day Prior to Day of Service:

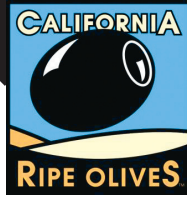
- Prep:**
- Pull broccoli from freezer
 - Place cartons or bags on sheet pan with space between each to thaw
- CCP:** Hold below 41°F
- Refrigerate until day of service
 - Wash hands thoroughly

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull California Ripe Olives and evaporated milk from dry storage
 - Wipe off lids
 - Open and discard lids carefully
 - Drain olives and rinse
 - Let drain
 - Wash hands thoroughly
- CCP:** Prepare foods at room temperature in two hours or less
- Pull egg mix, broccoli, potatoes and cheese from cooler

- Prep:**
- Spray 4 - 4" deep hotel pans lightly
 - In large mixer, add egg mix, evaporated milk and white pepper
 - Mix well
 - In each hotel pan, layer 5 pounds of sliced potatoes
 - Top with 7 cups each of diced broccoli and sliced olives
 - Cover with 7 ½ cup egg mix
 - Wash hands thoroughly

(Continued on next page)



California Frittata

Day of Service, cont'd:

CCP: Heat until an internal temperature of 165°F is reached for 15 seconds.

CCP: Hold above 135°F

Serve:

CCP: Hold above 135°F

For a complete high school meal:

- Bake frittata in preheated convection oven at 325°F for 30 minutes or until an internal temperature of 165°F is reached

- Hold in warming cart above 135°F

- Serve 1 - 5*5 cut of frittata

- Add 2 whole grain mini cinnamon rolls

- Add 2 - ½ cup servings of fruit

- Add 1 - 8-ounce milk