



# Pureed Ham and Cheese Omelet

**Recipe Summary Card**  
**Source:** Axxya Systems

**Yield:** 10 (0.500 cup(s))  
**No. Ingredients:** 3

**Category:** Combination Food, Dish, Egg  
**Manufacturer:** (None)

Ingredient	20 Servings	40 Servings	50 Servings	100 Servings
10 ham and cheese omelets, cooked	20.000 item(s)	40.000 item(s)	50.000 item(s)	100.000 item(s)
2 cups reduced fat milk, 2%	1.000 quart(s)	2.000 quart(s)	2.500 quart(s)	1.250 gallon(s)
2/3 cups Puree Shape and Serve	1.334 cup(s)	1.334 pint(s)	1.668 pint(s)	1.668 quart(s)

## Instructions

Process cooked ham and cheese omelets until fine in texture.  
 Add milk and process until smooth consistency.  
 Add Shape and Serve and process briefly until mixed.

Scrape down sides with spatula and reprocess.  
 Pour into steam table pan coated with liquid food release.

Cover tightly and bake in conventional oven at 350° F until temperature reaches 165° F (30-40 minutes).

Let set 5-10 minutes before cutting into 2 1/2 x 2 1/2 inch squares.

Portion: 1/2 cup (#8 scoop).

## HACCPs

Single-use gloves shall be used for one task and discarded when damaged, soiled, or interruptions occur in the operation.

## Nutrients Per Serving

Kilocalories	191.077	kcal
Protein	13.450	g
Carbohydrate	7.366	g
Fat, Total	11.558	g
Cholesterol	232.200	mg
Saturated Fat	4.409	g
Sodium	420.074	mg
Vitamin A (RE)	169.549	RE
Vitamin C	1.128	mg
Calcium	139.647	mg
Iron	1.051	mg
Dietary Fiber, Total	0.000	g