



## Fall Menu: Philly Steak Omelet

Ingredients	Quantity	Product	Procedures
Philly Meat	1 puck		Place Philly meat on grill set at 350 degrees. Using a grill spatula break apart and shred meat.
Green Peppers	1 oz.		Put vegetables on grill set at 350 degrees. Drizzle lightly with liquid butter. Cook vegetables until tender. Mix cooked vegetables with the shredded Philly meat.
Diced Onions	1 oz.		
Mushrooms	1 oz.		
Shelled Egg	3 each		While meat and vegetables are cooking, crack 3 eggs into stainless steel mixing bowl. Whisk with fork until eggs are scrambled. Spray grill with food release. Pour scrambled eggs onto grill set at 275 degrees. Using fork or grill spatula spread scrambled egg in circular motion. Let cook for approximately 3 minutes. Using grill spatula, slide under egg and flip over and let cook for approximately 3 minutes or until egg is cooked completely.
Provolone Cheese	1 slice		When omelet is flipped cut the provolone cheese in half and place each ½ piece on bottom of omelet. When Philly meat and vegetables are cooked, place on top of provolone cheese and fold omelet in half.
Cheddar Jack	1 oz.		Garnish top of omelet with Cheddar Jack Cheese, melt and place omelet on oval plate with rounded part of omelet with the curve of the plate.
Breakfast Potato	6 oz.		Cook choice of Breakfast Potato per recipe and place potatoes on other half of plate.
Toast	2 slices		Prepare choice of toast as per recipe. Cut and place on either side of omelet.

### Plating Procedures

Oval Plate

### Plating Image

### Togo Packaging

Large Plastic Clamshell  
Flatware/Napkins

### HACCP

Gloves must be worn while preparing all ready to eat foods.  
Wash, rinse & sanitize all utensils that are in contact with this product.