



## BISTRO TRIO

### EACH SERVING PROVIDES:



2 oz eq  
Grains (Whole Grain Rich)



1.25 oz eq  
Meat/meat alternate



1 cup Fruit

### Bistro Trio

#### PREPARATION

##### INGREDIENTS (50 SERVINGS)

- 50 – 1.375 oz bags Stacy's® Multigrain Pita Chips
- 50 – 2 oz Sunny Fresh® Bacon White Cheddar Egg Tazza Bites
- 50 cups – (~ 16 lb) fresh grapes or berries

##### Preparation

1. For best results, fully thaw Egg Tazza Bites.

24-hr. quick thaw: Unpack, place individual Tazzas on parchment-lined sheet pans in refrigerator.

Standard method: Thaw in case 3-5 days under refrigeration.

2. Preheat oven to 350°F.

3. If quick-thawed: Cover pan with foil, put in preheated oven and bake for 10-15 minutes until they reach 165°F.

If thawed in the case: Remove from case, place on lined sheet trays with parchment paper and place in preheated 350°F oven for 10-15 minutes (to internal temp of 165°F).

If cooking from frozen: Remove Egg Tazza Bites, place on parchment-lined sheet pans, then cover with foil and place in preheated 350°F oven. Bake for 20-25 minutes (to internal temp of 165°F).

4. Hold Egg Tazzas at 145°F until ready for service.

5. Assemble tray or to-go box with 1 egg bite, 1 bag Stacy's® Multigrain Pita Chips and 1 cup of fruit.

### Nutritional Facts Panel

NUTRITION INFORMATION (1 SERVING)	
	Recipe
Calories	360
Saturated Fat (g)	4
Sodium (mg)	510
Added Sugars (g)	0