

PUREED SCRAMBLED EGGS (Fresh or Frozen)		PORTION SIZE: 2 - #16 scoops (about ½ cup)		
INGREDIENTS	NUMBER OF SERVINGS			
	1	6	12	24
Prepared Scrambled Eggs, <u>hot</u>	½ cup	3 cups	1 ½ qt	3 qt
Milk, <u>hot</u>	1 Tbsp + 2 tsp	½ cup + 2 Tbsp	1 ¼ cups	2 ½ cups
RESOURCE® ThickenUp®	1 ½ tsp	3 Tbsp	¼ cup + 2 Tbsp	¾ cup

HOW TO PREPARE:

1. Place cooked scrambled eggs into bowl of blender or food processor. Add hot milk and puree until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping side of bowl as necessary.
3. Pour into a pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion two #16 scoops (about ½ cup) per serving.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.