

Recipes: Classic Scrambled Eggs, Turkey Club Sandwich, Bas

Generated: December 15, 2025

Produce

[]	1/4 Tsp Black Pepper	2.0 each
[]	Lettuce	2.0 leaves
[]	Pepper,B Lack,Gr Ound	4.0 each
[]	Tomato	2.0 slices

Dairy

[]	Butter	2.0 tbsp
[]	Cheddar Cheese	2.0 slices
[]	Cheese,Mo Zzar Ella ,Part Skim	4.0 each
[]	Cheese,Parmesan,Grat Ed Issue Measu Re Weight	4.0 each
[]	Chi Cken Parmesan (Breast Boneless)	4.0 each
[]	Eggs	8.0 large
[]	Milk	4.0 tbsp
[]	Shredded Cheese	4.0 tbsp
[]	Sprin Kle Abou T 1/3 Cu P Par Mesan Cheese Evenly Over Ch Icken Breas Ts In Each Pan.	4.0 each
[]	Using A Conv Ection Oven, Bake At 325 F. An Addition Al 46 Minutes Cheese Melt On High Fan, Closed Vent. C Cp: Int	4.0 each

Meat & Seafood

[]	8Wash Chicken Breasts Thoroughly Under Cold Running Water. Drain Well.	4.0 each
[]	Add Herbs To Sauce; Stir. L Adle Abou T 1/4 Cu P Of Sauce Ov Er Each Chicken Breast.	4.0 each
[]	Bacon	4.0 slices
[]	Chicken,B Reast,Bnls/Sknls,5 Oz	4.0 each
[]	Lightly Spray Chicken Breas Ts In Each Pan With Cook Ing Spray.	4.0 each
[]	Meat, Fish, And Poultryno.L 051 01	4.0 each
[]	Place 1 Oz M Ozzarella Ch Eese On Each Chicken Breas T.	4.0 each
[]	Sliced Turkey Breast	4.0 oz

Pasta & Grains

[]	Whole Wheat Bread	3.0 slices
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Spices & Seasonings

[]	1/4 Tsp Salt	2.0 each
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[]	Basil,Sweet,Whol E,Cr Ushed	4.0 each
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Condiments & Sauces

[]	Mayonnaise	2.0 tbsp
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[]	Mustard	1.0 tbsp
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Other

[]	1/2 Oz	8.0 each
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[]	1/4 Oz	4.0 each
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[]	1/4 Tsp	4.0 each
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[]	1/8 Oz	4.0 each
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[]	167/8 Lbs	4.0 each
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[]	3 Qts	4.0 gal
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[]	31/3 Tbsp	8.0 each
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[]	311/4 Lbs	4.0 each
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[]	Cooking Sp Ray,Nonst Ick	4.0 each
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[]	Cup	8.0 each
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[]	Cup 1/3 Tbsp	28.0 oz1/4
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[]	G 319 M G 100 M G 8 G 38 G 7 G 261 Cal Calcium Sodium Choles Terol Fat Protein Carbohydrates Calories Yield 100 5	762.00
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[]	Gar Lic Powder	4.0 each
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[]	Ingred Ient	4.0 each
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[]	Lbs	12.0 each
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[]	Meth Od	4.0 each
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[]	Oreg Ano,Crushed	4.0 each
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[]	Oz	8.0 each
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[]	Place Ch Icken Breas Ts In Each Lightly Sprayed Sheet Pan .	4.0 each
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[]	Sauce,Pizza ,Canned	4.0 each
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[]	Tbsp	4.0 each
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[]	Temperatu Re Must Reach 165 F . Or Higher For 15 S Econ Ds. Hol D For Serv 40 And 40 F . Or Higher.	4.0 each
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[] Using A Conv Ection Oven, Bake 8 T O 10 Minutes At 325 F . On High Fan, Closed Vent.

Generated by Cornucopia Grocery Assistant