



HOAGIE BREAKFAST BOATS

September 14

National Eat a Hoagie Day

INGREDIENTS

- 4 Hoagie Rolls (at least 28 grams each, enriched or whole grain-rich)
- 5 Large Eggs
- ¾ Cup Half and Half
- 6 Slices Crispy Cooked Bacon (chopped)
- 1 Cup Mushrooms (chopped)
- 4 Green Onions (chopped)
- 1½ Cups Cheddar Cheese (shredded)
- ½ Teaspoon Black Pepper
- ½ Teaspoon Salt

DIRECTIONS

1. Preheat oven to 350°. Line a baking sheet with foil and spray with cooking spray.
2. Cut a slit along the top of each roll, being careful not to slice all the way through to the bottom or the edges.
3. Hollow out each roll a bit by removing some of the bread from inside the slit you just cut, leaving about ½ inch of bread on the bottom. (Basically you should have a football-shaped cut-out in the top of each roll.)
4. Whisk together the eggs, half and half, salt, and pepper in a mixing bowl until thoroughly combined. Add 1 cup cheese and the chopped green onions and stir to combine.
5. In a medium skillet over medium-low heat on the stovetop, cook the eggs until almost a soft-scrambled consistency. They should still be slightly runny.
6. While the eggs are cooking, bake the hoagie rolls in the oven for a few minutes to crisp up. This helps them hold up better to the eggs and ensure they will not get soggy.
7. Remove rolls from oven and add 2 tablespoons of shredded cheese to the inside of each boat. Top with all but 2 tablespoons of crumbled bacon and the chopped mushrooms.
8. Add the soft-scrambled egg mixture to each breakfast boat.
9. Bake for 7-8 minutes. Then remove from oven and top with the remaining cheese and crumbled bacon.
10. Bake for another 2-3 minutes or until the cheese is melted, the bun is golden, and the filling is fully set in the center.

MEAL PATTERN CONTRIBUTION

- Meat/Meat Alternate
- Grain

MEAL TYPE

Breakfast

YIELD

4 Boats

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Boat	½ Boat	1 Boat	2 Boats