

**MICHAEL
FOODS** INC.

**More value to your operation.
More flavor to your menu.**



Breakfast All Day Sandwich Inspiration

In the last 12 months, C-Stores have seen a **103% increase in breakfast sandwich** sales during the dinner day-part, 73% for PM snack, and 29% during lunch.*

Eating breakfast sandwiches **any time of the day** offers a versatile and satisfying combination to sustain energy and fulfill cravings.

Discover the **total value** of partnering with Michael Foods, Inc.



* Circana Crest Nov 23'

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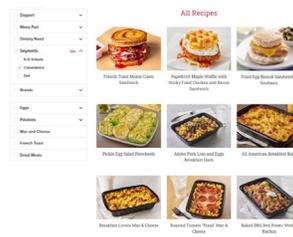
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Southern **Fried Egg**
Biscuit Sandwich



A southern-style, fried chicken breast with a **home-style fried egg** and cheese, sandwiched between a hearty biscuit.

INGREDIENTS	AMOUNT
Papetti's® home-style fried egg with cracked black pepper (46025-70407-00) OR Abbotsford Farms® cage-free home-style fried egg with cracked black pepper (14616-70400-00)	1
Honey packet	2
Unsalted butter, melted	1 Tbsp.
Biscuit, sliced in half	1

DIRECTIONS

1. Prepare the biscuit in the turbo chef according to standard prep instructions.
2. Combine melted butter and honey.
3. Prepare the fried egg according to standard prep instructions.
4. Pour the honey and butter mixture over the chicken breast.
5. Place the chicken breast on top of the fried egg.
6. Place the slice of cheddar cheese on top of chicken.
7. Place top slice of the biscuit on top of the cheese.



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Nashville Chicken Breakfast Biscuit



Spicy cayenne Nashville fried chicken with our **home-style fried egg patty**, melted mozzarella cheese, sliced pickles and mayo.

INGREDIENTS	AMOUNT
Papetti's® home-style fried egg with cracked black pepper (46025-70407-00) OR Abbotsford Farms® cage-free home-style fried egg with cracked black pepper (14616-70400-00)	1
Sliced mozzarella cheese	1
Nashville hot breaded chicken breast	1
Mayo	1 Tbsp.
Pickle chips	3
Biscuit, sliced in half	1

DIRECTIONS

1. Prepare the biscuit in the turbo chef according to standard prep instructions.
2. Once toasted, spread the mayo on the bottom half of the biscuit.
3. Cook the Nashville breaded chicken in the turbo chef according to standard prep instructions.
4. Place the heated Nashville breaded chicken on top of the mayo.
5. Place the mozzarella cheese on the Nashville breaded chicken.
6. Cook the egg patty in the turbo chef according to standard prep instructions.
7. Place the cooked egg on the cheese.
8. Arrange the pickle chips on top of the cooked egg.
9. Top the sandwich with the remaining half of the biscuit.



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Sliced corned beef with Swiss cheese, thousand island dressing, with a **natural shaped egg patty** on a toasted English muffin.

INGREDIENTS	AMOUNT
Papetti's® natural shaped scrambled egg patty (46025-85839-00)	1
Sliced Swiss cheese	2
Cooked corned beef slices	2
Thousand island dressing	1
English muffin, sliced in half	1

DIRECTIONS

1. Toast the English muffin in the turbo chef according to standard prep instructions.
2. Once toasted, spread the thousand island dressing on the bottom half of the muffin.
3. Cook the corned beef in the microwave until heated through and slightly crispy.
4. Place the heated corned beef on top of the thousand island dressing.
5. Place the Swiss cheese on the corned beef.
6. Cook the egg patty in the turbo chef according to standard prep instructions.
7. Place the cooked egg on the cheese.
8. Top the sandwich with the remaining half of the English muffin.



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Ham, Egg, and cheese French Toast Griddler



Sliced honey ham, **natural shaped egg patty**, and colby jack cheese on our **plain round French toast**.

INGREDIENTS	AMOUNT
Papetti's® round cinnamon swirl French toast (46025-75024-00)	2
Papetti's® natural shaped scrambled egg patty (46025-85839-00)	1
Honey ham slices	2
Sliced colby jack cheese	1

DIRECTIONS

1. Prepare the French toast slices in the turbo chef according to standard prep instructions.
2. Cook the honey ham in the microwave until heated through.
3. Once the French toast is prepared, place the cooked honey ham on one of the French toast slices.
4. Prepare the egg patty in the turbo chef according to standard prep instructions.
5. Place the cooked egg on top of the honey ham.
6. Place the colby jack cheese slices on top of the egg patty.
7. Top the sandwich with the remaining slice of French Toast.



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French Toast Monte Cristo Sandwich



A flavorful combination of our **home-style fried egg patty**, ham, bacon, Swiss cheese, and strawberry preserves sandwiched between our **cinnamon swirl French toast**.

INGREDIENTS

AMOUNT

Papetti's® round cinnamon swirl French toast (46025-75024-00)	2
Papetti's® home-style fried egg with cracked black pepper (46025-70407-00) OR	1
Abbotsford Farms® cage-free home-style fried egg with cracked black pepper (14616-70400-00)	
Swiss cheese slice	1
Ham slices	4
Strawberry jam packet	1
Bacon slices	2

DIRECTIONS

1. Prepare the French toast according to standard prep instructions.
2. Once warm, spread the contents of the strawberry jam packet between the two slices of French toast.
3. Prepare the fried egg according to standard prep instructions.
4. Cook bacon according to package.
5. Place four slices of ham into the microwave and heat in 10 seconds increments until heated through.
6. Place the slice of Swiss cheese on top of the fried egg.
7. Remove ham from microwave and stack on top of bottom slice of French toast.
8. Place cooked bacon on top of sliced ham.
9. Stack Swiss cheese topped fried egg on top of ham and bacon.
10. Place top slice of French toast onto sandwich, jam side down.



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Bacon Cinnamon French Toast Sandwich



Cinnamon swirl French toast with brown sugar maple cream cheese and bacon.

INGREDIENTS	AMOUNT
Papetti's® round cinnamon swirl French toast (46025-75024-00)	2
Cooked bacon strips	2
Maple syrup	1 tsp.
Brown sugar	1 tsp.
Cream cheese	2 Tbsp.

DIRECTIONS

1. Prepare the French toast slices in the turbo chef according to standard prep instructions.
2. Mix together the cream cheese, maple syrup and brown sugar until smooth.
3. Once the French toast is heated through, spread the cream cheese mixture on one of the French toast slices.
4. Place the cooked bacon slices on top of the cream cheese mixture.
5. Top the sandwich with the remaining slice of French toast.



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Breakfast Burger with Bacon, Fried Egg and Cheese



Angus beef burger with our **home-style fried egg patty**, peppered bacon and cheddar cheese on a toasted English muffin with chipotle mayo.

INGREDIENTS	AMOUNT
Papetti's® home-style fried egg with cracked black pepper (46025-70407-00) OR Abbotsford Farms® cage-free home-style fried egg with cracked black pepper (14616-70400-00)	1
Sliced cheddar cheese	2
Cooked, peppered bacon slices	2
Angus beef burger patty	1
English muffin, sliced in half	1
Chipotle mayo	1 Tbsp.

DIRECTIONS

1. Toast the English muffin in the turbo chef according to standard prep instructions.
2. Once toasted, spread the chipotle mayo on the bottom half of the muffin.
3. Cook the burger patty in the turbo chef according to standard prep instructions.
4. Place the cooked burger patty on top of the chipotle mayo.
5. Place the cheddar cheese slices on the cooked burger patty.
6. Cook the egg patty in the turbo chef according to standard prep instructions.
7. Place the cooked egg on the cheese.
8. Top the egg with the slices of cooked peppered bacon.
9. Top the sandwich with the remaining half of the English muffin.



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All Recipes



French Toast Monte Cristo Sandwich



Fried Egg Biscuit Sandwich - Southern



Breakfast Burrito Wrap



Pickle Egg Salad Pinwheels



Adobo Pork Loin and Eggs Breakfast Hash



All American Breakfast Bake



Breakfast Lovers Mac & Cheese



Roasted Tomato "Pizza" Mac & Cheese



Baked BBQ Red Potato Wedge Nachos

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