

# PRO-Cheeseburger

<b>Servings:</b>	170.00
<b>Serving Size:</b>	1.00 Gram
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Cheeseburger-GFS#658622

## Nutrition Information

<b>Calories</b>	255.00	<b>Protein</b>	17.50g
<b>Fat</b>	11.50g	<b>SaturatedFat</b>	4.75g
<b>Trans Fat</b>	0.50g	<b>Cholesterol</b>	47.50mg
<b>Carbohydrates</b>	20.00g	<b>Fiber</b>	4.00g
<b>Sugar</b>	3.00g	<b>Sodium</b>	405.00mg
<b>Iron</b>	1.80mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	250.00IU	<b>Calcium</b>	115.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
170 Each	658622	BEEF STKBRGR PTY CKD 170-2Z SMRTPKS	
170 Each	676151	BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	
170 Slice	722360	CHEESE AMER 160CT SLCD R/F 6-5 LOL	

## Preparation Instructions

Flamebroiled Beef Patty-Prepare from frozen state

Convection Oven: Pre-heat oven to 350 Degrees F.

Bake for 8-9 minutes

Place on parchment lined sheet tray in a single layer

Once Baked place bun bag over sheet tray to keep moist.

Place tray in hot box no longer than 30 minutes

BE SURE TO PLACE A PAN OF WATER IN THE BOTTOM OF THE HOT BOX TO MAINTAIN MOISTURE LEVEL.

Hamburger Buns- Thaw under refrigeration or at room temperature for 24 hours

**ASSEMBLE BURGER-**

Place 1 beef patty on bottom portion of hamburger bun

Place 1 slice of American cheese on top of patty

Next, place top of bun on beef patty to complete hamburger

You may pre make up hamburgers prior to serving, as long as, they will not be sitting longer than 15 minutes in the hot box!

Serve 1 complete hamburger per student