### **HAMBURGER**

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3879
School:	Test High School 2		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
CN Fully Cooked Beef Burger	100 Each	BAKE Convection Oven: From frozen state: Preheat oven to 350* F. Bake for 8-9 minutes or until internal temperature is 165* F.	
BUN HAMB SLCD 4IN	100 1each	THAW AND SERVE	763233

# **Preparation Instructions**BAKE

Convection Oven: From frozen state: Preheat oven to 350\* F. Bake for 8-9 minutes or until internal temperature is 165\* F.

mear Components (SLE)				
Amount Per Serving				
Meat	1.000			

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Meat	1.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving

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Amount Per Serving					
Calories		200.00			
Fat		5.50g			
SaturatedFat		0.00g			
Trans Fat		0.25g			
Cholesterol		20.00mg			
Sodium		280.00mg			
Carbohydrates		28.00g			
Fiber		1.00g			
Sugar		4.00g			
Protein		9.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	50.00mg	Iron	2.00mg		
*All van autima of Transactation for information and is not					

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available