

# Pizza Burger

|                      |                  |                       |                  |
|----------------------|------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00             | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each        | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch            | <b>Recipe ID:</b>     | R-48017          |
| <b>School:</b>       | Knox High School |                       |                  |

## Ingredients

| Description                                   | Measurement   | Prep Instructions   | DistPart # |
|---|---------------|---|------------|
| BEEF PTY CKD<br>2.5Z 6-5 COMM                 | 1 Each        | BAKE<br>FFROM FROZEN (0-10 Degrees): Convection Oven (Preheated to 350 Degrees): Place frozen beef patties flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree F preheated oven and set timer for 7-9 minutes. When timers sounds, check for internal temperature of 160 degrees F or higher. Remove from oven. Steamer: Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F. Cook time will depend on amount of product in steamer. For more detailed heating instructions and other methods, please contact JTM. | 785850     |
| SAUCE<br>MARINARA A/P                         | 1 Tablespoon  | HEAT_AND_SERVE<br>Heat & Serve<br>MIX<br>Heat & Serve<br>READY_TO_DRINK<br>Heat & Serve<br>READY_TO_EAT<br>Heat & Serve<br>UNPREPARED<br>Heat & Serve<br>UNSPECIFIED<br>Heat & Serve  | 592714     |
| PEPPERONI<br>SLCD 18-20/Z                     | 3 Slice       |   | 730025     |
| Cheese,<br>Mozzarella, Part<br>Skim, Shredded | 1 Fluid Ounce |   | 100021     |
| BUN HAMB SLCD<br>WGRAIN WHT 4<br>10-12CT      | 1 Each        |   | 266546     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.500 |
| <b>Grain</b>    | 2.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.000 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 377.25                  |
| <b>Fat</b>              | 18.29g                  |
| <b>SaturatedFat</b>     | 7.40g                   |
| <b>Trans Fat</b>        | 0.60g                   |
| <b>Cholesterol</b>      | 57.50mg                 |
| <b>Sodium</b>           | 734.75mg                |
| <b>Carbohydrates</b>    | 28.50g                  |
| <b>Fiber</b>            | 4.25g                   |
| <b>Sugar</b>            | 5.13g                   |
| <b>Protein</b>          | 23.45g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 65.63mg  | <b>Iron</b> 4.20mg      |

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

## Nutrition - Per 100g

No 100g Conversion Available