Cheeseburger

NO IMAGE

Servings:	144.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23976
School:	SAFFELL STREET ELEMENTARY		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD LO SOD FLAMEBR 144- 2.25Z	144 Each	GRILL Flat grill: from frozen at 375 degree f (medium-high) for 10-12 minutes (5-6 minutes per side). From thawed at 375 degree f for 6 minutes (3 minutes per side).conventional oven: frozen at 375 degree f for 15-18 minutes. Thawed at 375 degree f for 10-12 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes. Microwave: from frozen place on microwave safe plate. Cover with paper towel and heat on high 60-70 seconds. From thawedplace on microwave safe plate. Cover with paper towel and heat on high 40-45 seconds.	
Hamburger Bun Whole Grain	144 Each	BAKE	3447
CHEESE AMER YEL 160CT SLCD	1 Slice		271411

Preparation Instructions

Pan burgers according to how you do at your school. If you bake it will be at 375 for 10-12 mins or you reach temp of 165 degrees. If you steam, should be 10-15 mins or until 165 degrees.

Pan buns then place burger, cheese in that order on each bun.

Meal Components (SLE) Amount Per Serving

Altibulit i Ci Colving				
Meat	2.003			
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: 144.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		290.35			
Fat		10.03g			
SaturatedFat		3.52g			
Trans Fat*		0.00g			
Cholesterol		40.09mg			
Sodium		286.74mg			
Carbohydrates		32.01g			
Fiber		3.00g			
Sugar		4.00g			
Protein		19.02g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	20.45mg	Iron	10.00mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available