Pizza Burger- No Bernard Mix

Servings:	75.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52555
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	10 Pound		100158
ONION DEHY CHPD	1/2 Cup		263036
SEASONING ITAL HRB	1 1/2 Tablespoon		428574
SAUCE MARINARA A/P	3/4 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	592714
SUGAR BROWN MED	1/2 Cup	UNSPECIFIED	108626
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	75 Each		266546
Shredded Mozzarella Cheese, Part Skim	37 1/2 Ounce		100021

Preparation Instructions

- 1.Cook ground beef & dry onions then drain.
- 2. Add remaining ingredients.
- 3. Simmer for 15-20 minutes. Cook until 165 degrees.
- 4. Put in hot pass-thru and hold at 165 degrees or higher.
- 5. Make up sandwiches on line as needed. Hold cheese in cold pass-thru and on ice when you serve sandwiches. Serving Size= #12 disher with 1 fl. oz. scoop cheese.

Meal Components (SLE)Amount Per Serving

A THOUGHT OF COLUMN			
Meat	2.000		
Grain	2.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.000		
OtherVeg	0.000		
Beans, Peas, and Lentils	0.000		
Starch	0.000		

Nutrition Facts

Servings Per Recipe: 75.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		344.28			
Fat		15.43g			
Saturated Fat		6.18g			
Trans Fat		1.59g			
Cholesterol		53.89mg			
Sodium		464.05mg			
Carbohydrates		29.13g			
Fiber		3.55g			
Sugar		7.07g			
Added Sugar		3.00g			
Protein		19.69g			
Vitamin A	0.00mcg	Vitamin C	0.00mg		
Calcium	35.82mg	Iron	2.26mg		

Nutrition - Per 100g

No 100g Conversion Available