

# Deluxe Cheeseburger



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25286
School:	Test High School 2		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD W/SOY CN	1 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	100650
BUN HAMB SLCD WHEAT WHL 4IN 10-12 GCHC	1 Each		517810
CHEESE AMER 160CT SLCD R/F R/SOD	1 Slice		189071

## Preparation Instructions

- Directions:
- WASH HANDS.
- WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.
1. Cook beef patty as directed on package.

2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll.

3. Serve.

1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

Updated October 2013

Notes:

### 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>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
<b>Calories</b>		345.00	
<b>Fat</b>		16.50g	
<b>Saturated Fat</b>		6.25g	
<b>Trans Fat</b>		1.00g	
<b>Cholesterol</b>		42.50mg	
<b>Sodium</b>		505.00mg	
<b>Carbohydrates</b>		28.00g	
<b>Fiber</b>		4.00g	
<b>Sugar</b>		5.00g	
<b>Added Sugar</b>		0.00g	
<b>Protein</b>		21.50g	
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	159.50mg	<b>Iron</b>	3.00mg

### Nutrition - Per 100g

No 100g Conversion Available