

# Pizza Burger

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 halves	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-45181
<b>School:</b>	Concord Community Elementary Schools		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef Crumbles w/SPP, Cooked, Frozen	9 3/4 Pound	USDA Brown Box Commodity---Thaw	100134
SPICE ONION MINCED	1 Cup		513997
SPICE GARLIC POWDER	3 Tablespoon		224839
SPICE PEPR BLK REST GRIND	1 Teaspoon		242179
TOMATO PASTE 26%	1/2 #10 CAN		673641
Tap Water	1 Gallon		
SPICE BASIL GRND	1/4 Cup		513636
SPICE OREGANO LEAF	1/4 Cup		513733
SPICE MARJORAM LEAF	1/4 Cup		513709
SPICE THYME GRND	1/4 Cup		513822
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	100 Each		266546
CHEESE MOZZ SHRD	50 Cup	N/A	645170

## Preparation Instructions

1. Add thawed beef crumbles, minced onions, garlic powder, pepper, tomato paste, water, and rest of the seasonings together. Mix all together. Simmer for 15minutes.
2. Place split buns on a sheet pan 25 halves per pan 100 servings takes about 8 sheet pans.
3. Portion meat mixture with #24 scoop or 2 2/3 Tablespoon of meat mixture on both halves of buns and top with 1/4 cup cheese.
4. Place pizza burgers in oven for 5 minutes until cheese is melted at 350°F.
5. 2 open face burgers are 1 serving size.

Note: 6.17.26 Recipe will need to be verified for correct total servings.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	3.250
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 2.00 halves

Amount Per Serving	
<b>Calories</b>	437.09
<b>Fat</b>	19.43g
<b>Saturated Fat</b>	10.21g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	59.84mg
<b>Sodium</b>	759.43mg
<b>Carbohydrates</b>	34.41g
<b>Fiber</b>	4.82g
<b>Total Sugar</b>	7.85g
<b>Added Sugar</b>	3.00g
<b>Protein</b>	28.07g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 441.53mg	<b>Iron</b> 2.55mg

## Nutrition - Per 100g

<b>Calories</b>	433.11
<b>Fat</b>	19.25g
<b>Saturated Fat</b>	10.12g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	59.30mg
<b>Sodium</b>	752.51mg
<b>Carbohydrates</b>	34.10g
<b>Fiber</b>	4.78g
<b>Total Sugar</b>	7.78g
<b>Added Sugar</b>	2.97g
<b>Protein</b>	27.81g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 437.51mg	<b>Iron</b> 2.53mg