

# 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	<b>Grams Per Serving:</b>	14.17

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z	1 Each	BAKE 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 MARINARA A/P	1 Tablespoon	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
PEPPERONI SLCD 18-20/Z	3 Slice		730025
Cheese, Mozzarella, Part Skim, Shredded	2 Tablespoon		100021
BUN HAMB SLCD WGRAIN WHT 4 10-12CT	1 Each		266546

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.650
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.089
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</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>Saturated Fat</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>Total Sugar</b>	5.13g
<b>Added Sugar</b>	3.00g
<b>Protein</b>	23.45g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 65.63mg	<b>Iron</b> 4.20mg

## Nutrition - Per 100g

<b>Calories</b>	2662.31
<b>Fat</b>	129.06g
<b>Saturated Fat</b>	52.22g
<b>Trans Fat</b>	4.23g
<b>Cholesterol</b>	405.79mg
<b>Sodium</b>	5185.25mg
<b>Carbohydrates</b>	201.13g
<b>Fiber</b>	29.99g
<b>Total Sugar</b>	36.17g
<b>Added Sugar</b>	21.17g
<b>Protein</b>	165.49g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 463.13mg	<b>Iron</b> 29.62mg