

Pizzaburger on Roll

Meat/Meat Alternate-Vegetable-Grains/Breads

Sandwiches

F-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	6 lb 6 oz		12 lb 12 oz		1. Brown ground beef. Drain. Continue immediately.
*Fresh onions, chopped OR Dehydrated onions	1 lb OR 3 oz	2 ¾ cups OR 1 ½ cups	2 lb OR 6 oz	1 qt 1 ⅓ cups OR 3 cups	2. Add onions, granulated garlic, salt, pepper, tomato paste, water, and seasonings. Mix. CCP: Heat to 155° F or higher for at least 15 seconds.
Granulated garlic		2 ¼ tsp		1 Tbsp 1 ½ tsp	
Salt		1 Tbsp		2 Tbsp	
Ground black or white pepper		1 tsp		2 tsp	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Water		1 qt 3 ½ cups		3 qt 3 cups	
†Seasonings Dried basil Dried oregano Dried marjoram Dried thyme		3 Tbsp 3 Tbsp 2 Tbsp 1 ½ tsp 1 ½ tsp		¼ cup 2 Tbsp ¼ cup 2 Tbsp ¼ cup 1 Tbsp 1 Tbsp	
Enriched hamburger rolls (at least 1.8 oz each)		50 each		100 each	3. Place split rolls on sheet pan (18" x 26" x 1"), 25 halves per pan. For 50 servings, use 4 pans. For 100 servings, use 8 pans.
					4. Portion meat mixture with No. 24 scoop (2 ⅓ Tbsp) onto 50 half rolls.
Lite mozzarella cheese, shredded	1 lb 9 oz	1 qt 2 ¼ cups	3 lb 2 oz	3 qt ½ cup	5. Top all half rolls with ¼ oz (1 Tbsp) shredded cheese.
					6. Bake until heated through and cheese is melted: Conventional oven: 400° F for 8 minutes Convection oven: 350° F for 6 minutes
					7. CCP: Hold for hot service at 135° F or higher. Serve 2 open-faced halves (1 with meat and 1 with cheese) per serving or, if preferred serve as a closed face sandwich.

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Comment:

*See Marketing Guide.

†Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ½ cup 1 Tbsp Italian Seasoning Mix. For 100 servings, use 1 cup 2 Tbsp Italian Seasoning Mix.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb 3 oz	2 lb 6 oz

SERVING:

1 sandwich (2 halves) provides 2 oz meat/meat alternate, ¼ cup of vegetable, and 2 servings of grains/breads.

YIELD:

50 Servings: about 11 lb (filling)
18 lb 3 oz

100 Servings: about 22 lb (filling)
36 lb 6 oz

VOLUME:

50 Servings: about 2 quarts ⅓ cup (filling)
100 halves

100 Servings: about 1 gallon ⅔ cup (filling)
200 halves

Tested 2004

Special Tip:

Can be served as 2 open faced half sandwiches.

Nutrients Per Serving

Calories	313	Saturated Fat	4.80 g	Iron	3.58 mg
Protein	20.54 g	Cholesterol	43 mg	Calcium	207 mg
Carbohydrate	30.69 g	Vitamin A	502 IU	Sodium	546 mg
Total Fat	11.66 g	Vitamin C	10.0 mg	Dietary Fiber	2.5 g