

# Pizzaburger

Meat/Meat Alternate-Grains/Breads

Sandwiches

F-06

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	3 lb		6 lb		<ol style="list-style-type: none"> <li>1. Brown ground beef. Drain. Continue immediately.</li> <li>2. Add water, tomato paste, oregano, granulated garlic, salt, and sugar to the cooked ground beef. Mix well and simmer for 5 minutes.  CCP: Heat to 160° F or higher.</li> <li>3. Split hamburger rolls in half. Place 12 halves (crust side down) on half-sheet pans (13" x 18" x 1") which have been lightly coated with pan release spray. For 24 servings, use 2 pans. For 48 servings, use 4 pans. Using a No. 24 scoop (2 2/3 Tbsp), spread beef mixture on each half-roll. Top each with 1/2 oz (2 Tbsp) of cheese.</li> <li>4. Bake until cheese is melted: Conventional oven: 425° F for 10 minutes Convection oven: 375° F for 6 minutes</li> <li>5. CCP: Hold for hot service at 140° F or warmer.</li> </ol> <p>Portion is 1 pizza burger (1/2 bun open-faced).</p>
Water		3/4 cup		1 1/2 cups	
Canned tomato paste	8 oz	3/4 cup 1 Tbsp (2/3 12 oz can)	1 lb	2 cups (1 1/3 12 oz cans)	
Dried oregano		1 tsp		2 tsp	
Granulated garlic		1/4 tsp		1/2 tsp	
Salt		1/2 tsp		1 tsp	
Sugar		1 Tbsp		2 Tbsp	
Enriched hamburger rolls (at least 1.8 oz each)		12 each		24 each	
Reduced fat mozzarella cheese, shredded	13 oz		1 lb 10 oz		

SERVING:	YIELD:	VOLUME:
1 pizzaburger (1/2 bun open-faced) provides the equivalent of 2 oz of cooked lean meat, 1/8 cup of vegetable, and the equivalent of 1 slice of bread.	<b>24 Servings:</b> 2 lb 13 oz (filling) 5 lb 11 1/2 oz  <b>48 Servings:</b> 5 lb 10 oz (filling)	<b>24 Servings:</b> 1 quart (filling) 24 each (half roll)  <b>48 Servings:</b> 2 quarts (filling)

## portion sizes

1-2 year olds 1/2 pizzaburger 1oz M/MA & 1/2 serving grain

3-12 year olds 1 pizzaburger 2 oz M/MA & 1 serving grain

TC

TC 11-30-2016

# Pizzaburger

Meat/Meat Alternate-Grains/Breads

Sandwiches

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11 lb 7 oz

48 each (half roll)

Tested 2004

## Nutrients Per Serving

<b>Calories</b>	220	<b>Saturated Fat</b>	4.46 g	<b>Iron</b>	2.12 mg
<b>Protein</b>	17.72 g	<b>Cholesterol</b>	43 mg	<b>Calcium</b>	158 mg
<b>Carbohydrate</b>	13.80 g	<b>Vitamin A</b>	299 IU	<b>Sodium</b>	292 mg
<b>Total Fat</b>	10.07 g	<b>Vitamin C</b>	5.5 mg	<b>Dietary Fiber</b>	1.0 g