

# Pizzaburger

Meat-Vegetable-Grains/Breads

Sandwiches

F-06

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lean ground beef (no more than 24% fat)	2 lb 4 oz	1 qt 2 1/2 cups	4 lb 8 oz	3 qt 1 cup	1. In a pan, using medium heat, brown meat until no signs of pink remain. Drain and discard excess grease. Return beef to pan.  2. Add water, tomato paste, oregano, garlic, salt, and sugar to the cooked ground beef. Mix well and simmer for 5 minutes.  CCP Heat to 155 degrees F or higher for at least 15 seconds.
Water		3/4 cup		1 1/4 cups	
Tomato paste	12 oz	1 1/3 cup	1 lb 8 oz	2 2/3 cups	3. Split hamburger rolls in half. Place 13 halves (crust side down) on each half-sheet pan (18" x 13" x 1"). Using a No. 30 scoop (1 oz), spread beef mixture on each half-roll. Top each with 2 Tbsp (1/2 oz) of cheese.  4. To Bake: Conventional Oven: 425 degrees F, 10 minutes Convection Oven: 375 degrees F, 6 minutes Bake until cheese is melted.
Dry oregano leaves		1 tsp		2 tsp	
Garlic powder		1/4 tsp		1/2 tsp	
Salt		1/2 tsp		1 tsp	
Sugar		1 Tbsp		2 Tbsp	
Hamburger rolls		13 each		26 each	

SERVING:	YIELD:	VOLUME:
1 pizzaburger (1/2 bun) provides the equivalent of 1 1/2 oz cooked lean meat, 1/8 cup of vegetable, and the equivalent of 1 slice of bread	<b>25 Servings:</b> 6 lb 12 oz <b>50 Servings:</b> 13 lb 8 oz	<b>25 Servings:</b> <b>50 Servings:</b>

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## Nutrients Per Serving

<b>Calories</b>	201	<b>Saturated Fat</b>	3.9 g	<b>Iron</b>	1.8 mg
<b>Protein</b>	15 g	<b>Cholesterol</b>	39 mg	<b>Calcium</b>	135 mg
<b>Carbohydrate</b>	15 g	<b>Vitamin A</b>	60 RE/425 IU	<b>Sodium</b>	273 mg
<b>Total Fat</b>	8.9 g	<b>Vitamin C</b>	8 mg	<b>Dietary Fiber</b>	1 g