## Pizza Burger Component: Meat/Grain

	48 Servings		Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Raw ground beef (no more than 10% fat)	6 lb				Brown ground beef. Drain.
Water		1 ½ cup			Add water, tomato paste, oregano, granulated garlic, salt, and sugar to
Tomato paste, canned	1 lb	2 cups			the cooked ground beef. Mix well and simmer for 5 minutes.
Dried oregano		2 tsp			3. CCP: Heat to 160 degrees F or higher
Granulated garlic		½ tsp			4. Split slider rolls in half. Place bottom
Salt		1 tsp			halves (crust side down) on sheet pans which have been lightly coated
Sugar		2 Tbsp			with pan release spray.  5. Using a No. 24 scoop (2 2/3 Tbsp),
WGR slider rolls		48 each			spread beef mixture on each half-roll. Top each with ½ oz (2 Tbsp) of
Reduced fat mozzarella cheese, shredded	1 lb 10 oz				cheese.  6. Bake until cheese is melted:
					Conventional oven: 425 degrees F for 10 minutes. Convection oven:
					375 degrees F for 6 minutes.
					7. Top with top half of roll.

## Pizza Burger Component: Meat/Grain

## Notes:

Nutrients calculated using Food Processor.

**Serving:** 1 pizza burger (provides 2 oz meat, 1/8 cup of vegetables, 1 oz WGR bread 1-2 years: ½ pizza burger 3-5 years: 1 pizza burger 6-18 years: 1 pizza burger

<b>Nutrients Per Serv</b>	ing				
Calories	214.35 kcal	Saturated Fat	3.81 g	Iron	2.31 mg
Protein	16.03 g	Cholesterol	45.34 mg	Calcium	165.06 mg
Carbohydrate	14.10 g	Vitamin A-RAE	6.63 mcg	Sodium	326.75 mg
Total Fat	8.93 g	Vitamin C	0.95 mg	Dietary Fiber	0.61 g