

# All-American Portable Portabella Cheeseburger



<b>Recipe:</b>	R-4854	<b>HACCP Process:</b>	Same Day Service	
<b># of Servings:</b>	20.00	<b>Serving Size:</b>	1 Burger	<b>Source:</b> Mushrooms In Schools
<b>Grams Per Serving:</b>	248.53	<b>Ounces per serving</b>	8.7	Meal Components: 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and 3/8 cup other vegetable, 1/8 cup red and 1/8 cup dark green.

Ingredients	Measurements	Directions
<b>Fresh Portabella Caps</b> Steak Grilling Blend Pan Spray USDA Sliced American Cheese, R/S Bun, Hamburger, WG Fresh Green Leaf Lettuce Fresh Tomatoes, sliced	20 PIECE WHOLE 2 TBSP 1/4 OZ 2 LB + 8 OZ 20 EACH, 2.0 OZ 1 LB 1 LB + 3 OZ	1. Ingredients:  2. Day of Service: Pre-Prep: Clean and sanitize prep area. Pull portabellas from cooler and place at produce sink workstation. Slice the compost from the ends of the portabellas and discard. Cut the stems off using a paring knife and set aside. Wipe the caps off using a damp paper towel or rag and if necessary, rinse lightly under cold water. Do Not Soak Mushrooms in water as that truly washes away their flavor and texture (they are sponges and will get spongy instead of savory).  <b>CCP: Prepare foods at room temperature in two hours or less.</b> <b>CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.</b>  3. Prep: Place portabella caps on a parchment lined sheet pan. Place cup side up, spray lightly with pan spray. Sprinkle ¼ teaspoon salt-free steak seasoning on each.  4. Cook: Place the portabellas into pre-heated 400°F convection oven. Roast for 15 minutes or until the vegetables are softening and being to char on some edges. Pull and place in steamtable pan and hold for assembly.  <b>CCP: Heat until an internal temperature is reached of 140°F for 15 seconds</b> <b>CCP: Batch cook as necessary to insure best end product and nutritional.</b>  5. Wash hands thoroughly and cover with gloves. Prep: Place two slices of American cheese on the bottom of the wgr hamburger bun. Top with 1 roasted portabella cap. Add 2 more slices of American cheese. Cover and wrap up for service. Place in shallow steamtable pan.  <b>CCP: Never handle ready to eat foods with bare hands</b>  6. Hold: Hold above 135°F for service.  <b>CCP: Hold above 135°F</b>  7. Serve: Serve one portable portabella All American burger with sliced tomatoes and green leaf lettuce on the side.  <b>CCP: Hold above 135°F</b>

**Notes:**

**Production Notes:** Note: The size of fresh portabella mushrooms can vary, the Standard weight for a whole portabella is 84 grams or 2.96 ounces raw.  
Note: the stems can be using in any soup or stock or diced and added to entrees such as stir fries or egg bakes. You may purchase portabella caps already cleaned and cut instead of whole portabellas should you want to.

**Serving Notes:** Each Portable Portabella Burgers provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and 3/8 cup other vegetable, 1/8 cup red and 1/8 cup dark green.  
Each Portable Portabella Burger weighs 248.53 grams or 8.7 ounces.

**Nutrients Per Serving:** (per 1 Burger)

Calories	392.836	Trans Fat (gm)	0.000	Iron (mg)	1.826*
Protein (gm)	18.980	Chol (mg)	50.624	Calc (mg)	33.378*
Carb (gm)	38.663	Vit A (IU)	4189.957	Sodium (mg)	798.638
Tot Fat (gm)	20.573	Vit C (mg)	5.777*	Fiber (gm)	5.710
Sat Fat (gm)	10.188			Sugars (gm)	7.758

**Note: \* means nutrient data is missing or not available.**

**Meal Components:** (per 1 Burger)

Fruit (Cups)		----- Vegetables (Cups) -----						
	Dark Green	0.125	Red/Orange	0.125	Beans/Peas	Starchy	Other	0.375
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)		

**Allergens:**

**Milk, Wheat**

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop, or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

**Product not used within 4 hours from when it was removed from the oven will be discarded.**