

Italian Portable Portabella Burger



Recipe: R-5855 **HACCP Process:** Same Day Service
of Servings: 20.00 **Serving Size:** 1 Burger **Source:** Mushrooms In Schools
Grams Per Serving: 216.84 **Ounces per serving:** 7.65

Ingredients	Measurements	Directions
Portabella Caps	20 PIECE WHOLE	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). CCP: Prepare foods at room temperature in two hours or less. 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. 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. CCP: Prepare foods at room temperature in two hours or less. 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. CCP: Heat until an internal temperature is reached of 140°F for 15 seconds CCP: Batch cook as necessary to insure best end product and nutritional. 5. Prep: Pull diced bell peppers and shredded mozzarella cheese and place at workstation. Pull wgr hamburger buns and set at workstation. CCP: Prepare foods at room temperature in two hours or less. 6. Wash hands thoroughly and cover with gloves. Prep: Stuff two ounces of mozzarella cheese into the roasted portabella. Note: you may place some mozzarella on the bottom bun as well. Top with 2 Tablespoons of diced fresh bell peppers. Cover and wrap up for service. Place in shallow steamtable pan. CCP: Hold above 135°F CCP: Never handle ready to eat foods with bare hands 7. Hold: Hold above 135°F for service.
Steak Grilling Blend	2 TBSP	
Pan Spray	1/4 OZ	
USDA Lite Mozzarella Cheese, Material #100034	2 LB + 8 OZ	
Fresh Diced Bell Peppers, Mixed, RTU	2 CUP CHOPPED + 1/2 CUP CHOPPED	
Bun, Hamburger, WG,	20 EACH, 2.0 OZ	

CCP: Hold above 135°F

- 8. Serve: Serve one Italian portable portabella burger. Each Italian Portable Portabella Burgers provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and ½ cup other vegetable.

CCP: Hold above 135°F

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. The FBG does not have yields for portabellas but the FBG states that 2.656 ounces raw provides ½ cup cooked sliced mushrooms.

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 Italian Portable Portabella Burgers provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and ½ cup other vegetable. Each Italian Portable Portabella Burger weighs 216.84 grams or 7.65 ounces.

Nutrients Per Serving:		(per 1 Burger)			
Calories	284.086	Trans Fat (gm)	0.000	Iron (mg)	1.621
Protein (gm)	22.297	Chol (mg)	19.753	Calc (mg)	419.450
Carb (gm)	35.753	Vit A (IU)	266.446	Sodium (mg)	580.567
Tot Fat (gm)	8.218	Vit C (mg)	14.974	Fiber (gm)	5.409
Sat Fat (gm)	4.012			Sugars (gm)	3.447

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

Meal Components: (per 1 Burger)

Fruit (Cups)	Vegetables (Cups)					Other 0.500
	Dark Green	Red/Orange	Beans/Peas	Starchy		
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.