

Western Portable Portabella Cheeseburger



Recipe:	R-4855	HACCP Process:	Same Day Service
# of Servings:	20.00	Serving Size:	1 Burger
Grams Per Serving:	246.92	Ounces per Serving	8.7
		Source:	Mushrooms In Schools
		Meal Components:	2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and 3/8 cup other vegetable.

Ingredients	Measurements	Directions
Fresh Portabella Caps Steak Grilling Blend Pan Spray USDA Shredded Cheddar Cheese, R/F, Material #100012 BREADED EXTRUDED ONION RING – 8/2 LB Bags Naturally Balanced BBQ Sauce Bun, Hamburger, WG,	20 PIECE WHOLE 2 TBSP 1/4 OZ 2 LB + 8 OZ 40 ONION RING PIECES 20 TBLS 20 EACH, 2.0 OZ	<p>1. Ingredients:</p> <p>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).</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>5. Prep: Pull onion rings from freezer and cook as directed. Prep: Pull BBQ sauce, place in a squeeze container and place at workstation. Prep: Pull shredded cheddar cheese and place at workstation. CCP: Never handle ready to eat foods with bare hands</p> <p>6. Wash hands thoroughly and cover with gloves. Prep: Stuff two ounces of cheddar cheese into the roasted portabella. Top with 2 onion rings. Drizzle 2 tablespoons of BBQ sauce on top. Cover and wrap up for service. Place in shallow steamtable pan. CCP: Hold above 135°F</p>

7. Hold: Hold above 135°F for service.

CCP: Hold above 135°F

8. Serve: Serve one Western portable portabella burger.
Each Western Portable Portabella Burgers provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and 3/8 cup other vegetable.
Each Western Portable Portabella Burger weighs 246.92 grams or 8.7 ounces.

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 Western Portable Portabella Burgers provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and 3/8 cup other vegetable.
Each Western Portable Portabella Burger weighs 246.92 grams or 8.7 ounces.

Nutrients Per Serving:		(per 1 Burger)			
Calories	413.840	Trans Fat (gm)	0.000	Iron (mg)	2.028
Protein (gm)	23.110	Chol (mg)	40.000	Calc (mg)	492.520
Carb (gm)	49.114	Vit A (IU)	400.000*	Sodium (mg)	780.700
Tot Fat (gm)	17.860	Vit C (mg)	0.000*	Fiber (gm)	5.492
Sat Fat (gm)	8.650			Sugars (gm)	7.800

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, Eggs, Wheat, Soybeans

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.