

Portable
PORTABELLA
Burger

• **TOOLKIT** •



 @MushroomsInSchools  @MushroomsK12

For more resources, recipes and more, check out our website
at MushroomsInSchools.com.

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• Introduction •

The Portable Portabella Burger promotion is a comprehensive toolkit to enable school districts to more easily serve and promote portabella mushroom burgers on their secondary school menus.

The toolkit includes everything you need; from economical, practical portabella mushroom recipes, to marketing and merchandising materials - to help you increase student awareness and acceptance of mushrooms on your menus.

We hope you enjoy serving delicious, nutritious, sustainable “ports” to your students, and that your students love eating them!

The Mushrooms in Schools Team is here to provide any technical assistance or additional resource support you need as you implement this new program in your district. Please reach out to Malissa Marsden, Consultant for Mushrooms in Schools, at SchoolMeals@mushroomcouncil.org with questions.

Meet Our Team



Malissa Marsden
SNS Consultant for
Mushrooms in Schools

Malissa Marsden, SNS has spent over 30 years in the school nutrition industry and is currently a Consultant to two Agriculture Marketing Boards and a national speaker. Malissa provides culinary training and assistance in creating recipes, meals and menus that utilize available Commercial and USDA Foods for Child Nutrition. Malissa focuses on speed scratch, simple recipes and menus that operators can utilize in their operations and that the kids will eat. Malissa has a BA and AA from Purdue University and is SNS credentialed, a member of SNA and ACDA, and is active in all school nutrition USDA efforts.

• Implementation Best Practices •

Successful implementation of the Portable Portabella Burger toolkit involves three areas of focus: stakeholder buy-in, staff preparedness, and promotion/marketing. We have created a **Timeline Checklist** (next page) that includes these areas with recommended time frames for your convenience.

Once you identify the school that would fit this promotion best, reach out to administration, teachers, and student groups so they can be part of this program. By involving various perspectives, you can increase the awareness of the program, personalize the promotion to fit the school needs, and most importantly, gain support. Implementing a new program takes a lot of time and effort, but if you include student groups they can assist you in reaching more students and/or marketing. For example, if your school has a television class - ask the students to create a commercial about the Portable Portabella Burger promotion. Students could also hang up flyers in prominent areas of the school. When speaking to these stakeholders, come to the meeting with specific, reasonable tasks for them to tackle.

The Portable Portabella Burger promotion won't be successful without your kitchen staff. Prior to the program beginning, speak with the cafeteria manager to potentially identify needs when beginning to implement. Survey the kitchen to identify staff capacities, storage capacities, and equipment needs. While the kitchen manager and head cook should be well versed in following the recipes, identify another team member that is able to step in to assist, if needed. A staff training may need to occur based on culinary skills (Need general culinary training around cooking with mushrooms? ([Click here.](#)) We would recommend having your staff create the recipes prior to implementation to try for themselves. This will also serve as a great training opportunity for them to follow the recipes.

Lastly, marketing is so important for your students, staff, and community to recognize the great work your team is doing. Involve the school district's (and the school - if they have one) website and social media guru to ensure promotion updates are shared throughout the school community. When speaking with this individual, ask them about turnaround time to posting on social media and updating the website. Once again, you could also ask a student group to assist here. Follow our **Timeline Checklist** to identify when you need to start the promotion of the program. Don't forget to continue the conversation once the program is implemented. This will keep the promotion top of mind and continue participation.

• Suggested Planning Timeline • & Checklist

When planning the Portable Portabella Burger promotion, it is recommended to start early to obtain the proper equipment, food items, and buy-in. The checklist below isn't all inclusive and you may have to adjust timelines as you go, but this will help ease the burden of implementing a new program. Identify an implementation date that works well for your team, and work backwards from that date.

3 Months Out:

- During one of the kitchen meetings, discuss mushrooms and portabellas and identify topics to cover in a staff training
- Decide which recipes to feature for the promotion (optional: get feedback from staff, host a sampling event with a small group of students)
- Create tentative menu
- Forecast how many mushrooms will be needed - check out our "How-to" Section for more information
- Meet with local farmers and/or produce vendor to confirm availability

2 Months Out:

- Connect with administration to obtain buy-in at the school level
 - Send this email template
- Meet with the school district's social media contact to create a timeline for posts, approval requirements, logistics

1 Month Out:

- Check that all ingredients for promotion menus are still available
- Assemble merchandising (print and digital) materials ([link to toolkit](#))

3 Weeks:

- Publish menu on district website
- Email parents menu and times using the school communication systems
- Staff training - how to cook portabellas, how to serve the finished products, and hold properly on the line
- Train the manager, cook, and one other team member on how to prepare the recipes

2 Weeks:

- Make sure you have the necessary marketing materials ready to be published
- Schedule marketing materials to go out with school district's (and school's) social media contact
- Update website to include digital marketing materials
- Place food orders for the recipes

1 Week:

- Social media post
- Post flyers in highest trafficked hallways

Day Before:

- Social media post
- Prep for tomorrow's big day - make sure products are ready

Day of:

- Social Media Posts
- Display menu signage on serving lines
- Add window clings to the service line
- Take pictures of meal service for website and social media
- Post on school website

After the Promotion:

- Collect feedback from staff, students, and administration
- Send results to Mushrooms in Schools (SchoolMeals@mushroomcouncil.org)
- Determine which recipe(s) to add to regular cycle menu or when to run the promotion again



• Procuring Portabella Mushrooms •

Procuring portabella mushrooms is the first step to implement this program. You will need to identify where you can purchase the mushrooms, what types to purchase, and a timeline to follow when purchasing (so that your orders come on time). Additionally, we have identified the size of portabella mushroom to purchase that provides you with accurate crediting for your school meals program.

Where can I purchase portabella mushrooms?

The main vendors schools can use to purchase mushrooms are:

- **Department of Defense (DoD) Distributor**
 - » DoD Fresh Fruit and Vegetable Program
 - » The program allows schools to use USDA Foods entitlement dollars to buy fresh produce.
- **Commercial Broadline Distributor**
 - » Wholesale Distributors
 - » Distributors are the link to virtually every institutional foodservice operation in the country. Request local food products, like mushrooms, and the names of the farms they purchase from. By requesting local mushrooms from your existing produce supplier, you can keep logistics and ordering simple.
- **Produce Distributor**
 - » Communicate your desire to source local mushrooms with your current produce supplier.
- **Local Mushroom Producer**
 - » Direct Purchasing
 - Some schools purchase bulk food products at wholesale prices directly from farmers. Research mushroom farms in your region and set up a meeting with the farmers directly. Since mushrooms are grown year-round, supply is consistent. Meet with a local farmer to determine the best way to purchase and deliver mushrooms direct from the farm.
 - » Contract Growing
 - If you plan on purchasing large amounts of produce for your district, you can potentially develop a contract growing partnership. Foodservice staff can meet with a local farmer and agree upon a price and a given amount of produce for the year. This could potentially save you money but requires discussion and planning between staff and farmers with both parties assuming a bit of risk.

- » Community Supported Agriculture (CSA)
 - CSA subscribers receive weekly shares of a farmer’s harvest, after paying farmers up front for operating costs. As a subscriber, a school can be a part of a farm harvest which is an opportunity for classroom education.
 - CSA’s are a good alternative for smaller schools that can work with a rotating array of farm products.
 - CSA shares can also supplement produce for harvest dinners and classroom taste testing. Many farms offer summer, fall and winter CSA shares and work with schools on the payment. Parents and businesses also can donate CSA shares to schools.
- » Marketing Cooperative
 - Some farmers work together to share in the distribution, marketing, processing, selling, or billing of their products. The benefit of buying from a cooperative like this is that it is easier for farmers to get enough variety and quantity of product to your kitchen, and it is easier than coordinating with multiple farmers.

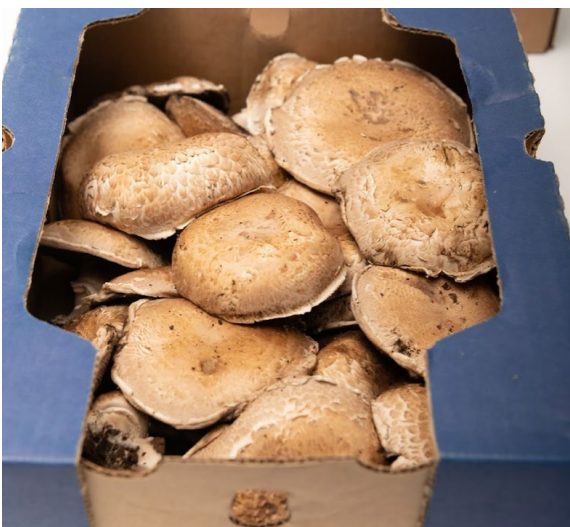
If you would like more information on sourcing mushrooms, please read our [Mushroom Sourcing Catalog](#).



What should I purchase?

Formats: Portabella mushrooms can be ordered whole, with or without the stems and roots attached. Portabellas without the stems are typically referred to as “caps.” For the best shelf life, we recommend purchasing whole mushrooms (with the roots and stems attached).

Pro Tip: Here’s a photo of the whole portabella, straight to you with the roots on, some peat moss clinging to the tiny roots. These whole “ports” survive much longer and are much plumper than portabellas whose roots and peat moss are cut away in the harvesting.



Sizes: Portabellas do not have a standard size (other than what the marketplace determines), but the most frequent sizes are:

- 3-4 inch diameter (what we recommend for schools)
- 4-5 inch diameter
- 5-6 inch diameter

Case Weights: Most likely, you can order portabellas in 3 or 5 pound boxes. Portabellas with roots are typically sold in 5 pound boxes; caps are typically sold in 3 pound boxes.

This is an idea of what one 3-pound portabella cap box looks like:



This is a photo of a 5-pound case of portabellas with stems attached.



How should I store my mushrooms?

Portabella mushrooms should be stored in the original packaging, not stacked, and kept in a cool dark space away from odorous foods. This could be your walk-in refrigerator with the temperature kept under 38 degree Fahrenheit. By exposing mushrooms to warm temperatures prior to cooking, this will decrease the shelf life.

When stored correctly, fresh portabella caps will last for 3-5 days. Whole portabella mushrooms can last for a week or more.

Need a food safety poster for your kitchen? We have you covered - [click here](#).

How far in advance should I order?

To prepare your team for receiving orders on time, you will need to speak with the distributor or farmer to identify how far out they need the orders to be able to fill them. Additionally, some vendors may require a minimum order in order to fill - make sure to ask that question.

We recommend scheduling your delivery to arrive 2-3 days before your first planned menu.

How much should I order?

Based on the **Food Buying Guide**, 2.656 ounces of raw mushrooms provides 1/2 cup cooked mushrooms (1/2 cup other vegetable credit).

According to **FoodData Central from USDA**, a fresh whole portabella mushroom (cap and stem) weighs 84 grams or 2.96 ounces. Generally, this weight corresponds to a mushroom cap diameter of 3 inches.

With the stem removed, a medium-sized mushroom cap credits for 3/8 cup vegetable. You'll find that all of the recipes provided in this toolkit have enough vegetables added so each recipe credits for at least 1/2 cup of vegetable total.

When finalizing your standardized recipes, we highly recommend weighing a sample of your received mushrooms and testing these recipes to ensure the proper weight and crediting of your portabella mushrooms.



Pro Tip: Not all of the portabella caps are going to be the same size (even in the same case), or some may be broken or damaged. No problem - these ports can be sliced and served in a Philly Cheese Portabella Hoagie, in Tacos, or Fajitas. Bigger portabellas (that may be too big for a burger) are great for Pizza Stuffed Portabellas, and too-small ports can be doubled up for a Double Portabella Burger!

To determine how many pounds and cases of mushrooms to order, use the below chart as a guide. The chart is based on our own testing of mushroom yields and FoodData Central weight data. To ensure accurate crediting, use this information as a guide, but perform your own in-house yield analysis.

Food as Purchased	Purchase Unit	Servings Per Purchase Unit, EP	Serving Size per Meal Contribution	Purchase Units for 100 servings	More Information
Medium (3-4 in diameter), Portabellas with Roots Attached	Pound	5.18	1/2 cup trimmed, ready-to-cook vegetable	19.30	1 lb AP = 0.86 lb EP (about 4 caps plus 2.27 oz of stems) ready-to-cook mushrooms
Medium (3-4 in diameter), Portabella Caps Only (No Stems or Roots)	Pound	6.48	1 portabella cap (3/8 cup ready-to-cook vegetable)	16.44	1 lb AP = 1 lb EP (about 6 caps) ready-to-cook mushrooms

• Portable Portabella Recipes • Overview

This table lists the meal components provided by each recipe, as written. Please confirm your specific product crediting (i.e. grain crediting from your bakery provider) prior to service. Please note that fruit and milk meal components will need to be added to your menus.

Recipe Name	Meat/Meat Alternate (oz. eq.)	Grains (oz. eq.)	Vegetables (cups)
All-American Cheeseburger	2	2	Total: 1/2 c. Dark Green: 1/8 c. Red/Orange: 1/8 c. Other: 3/8 c.
Mediterranean Burger	2	2	Total: 3/8 c. Other: 3/8 c.
Pizza Burger	2	2	Total: 1/2 c. Red/Orange: 1/4 c. Other: 3/8 c.
Portable Fajitas	2	2.25	Total: 7/8 c. Red/Orange: 1/4 c. Other: 5/8 c.
Portable Fajitas - Spicy	2	2.25	Total: 7/8 c. Red/Orange: 1/4 c. Other: 5/8 c.
Portable Philly Sub	2	2.25	Total: 7/8 c. Red/Orange: 1/4 c. Other: 5/8 c.
Portable Pizza	2	2	Total: 3/4 c. Red/Orange: 1/4 c. Other: 1/2 c.
Western Burger	2	2	Total: 1/2 c. Other: 1/2 c.

*oz. Eq. means ounce equivalent

• Preparing Portabella Mushrooms • & Culinary Tips

These plump portabellas are great for pizza stuffed portabellas, meatless burgers (with more flavor), and even on a Philly Cheese Hoagie! We specially curated five recipes utilizing the whole portabella cap, along with three recipes that extend your budget by utilizing the portabella stems and/or sliced mushrooms (great for caps that are too small and don't make the cut for burgers!). Portabella mushrooms fit into every cuisine and trend in child nutrition.

Here's the Portable Portabella Recipe lineup:



All-American
Burger



Italian
Burger



Mediterranean
Burger



Pizza
Burger



Portable Fajitas
(also in a spicy version)



Portable Philly
Sub



Portable
Pizza



Western
Burger

Portabellas & Your Pantry

These 8 concepts are built to use the full case of portabellas, along with your regular pantry items, to create entrees that appeal to your students. Any of the flavors can be altered to highlight the popularity of their favorite burger flavors, cheeses, toppings, and sauces. **Create your own student favorite Portable Portabella Burger! Share the recipe with us by tagging us on Facebook (@MushroomsinSchools) and Twitter (@MushroomsinSchools) or emailing your recipe photo to us at SchoolMeals@mushroomcouncil.org.**

When preparing the portabella mushroom for the recipes:

1. If you purchased mushrooms with the roots attached:
 - A. Slice any compost (aka the root) from the ends of the portabellas and discard.
 - B. Cut the stems off using a paring knife and set aside (need recipes to use the stems? See our “Pro Tip” or [click here](#)). When you take the tip of the paring knife to the bottom of the stem, the stem pops right out.
2. Wipe the caps off using a damp paper towel and if necessary, rinse lightly under cold water.
3. Spray the caps lightly with pan spray.
4. Sprinkle each cap with a salt free seasoning mix, such as Grilling Steak Seasoning, Italian Seasoning, or Fajita Seasoning. All you need is 1/4 teaspoon per cap.

Pro Tip: Portabella stems can be chopped up and added to the stuffing for the mushrooms, sliced or diced and added to stir-fries, soups, and sauces, on salads or pizza. It provides a big bite of umami from a little portion of the portabellas.

To Soak or Not?

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).

A Note About the Gills

If you flip a mushroom cap over (on the stem side), you’ll see its gills. We did not clean the gills, nor do we recommend it. Many recipes say they turn the dish muddy in color, but we think they also hold in moisture and flavor. Since these mushrooms are being stuffed or wrapped, they do not muddy any of these concepts. Besides, it takes time and decreases your yield unnecessarily.

Cooking Instructions

Once the fresh portabella mushrooms are prepared, spray each with pan spray and sprinkle with a salt-free seasoning mix (1/4 teaspoon per serving), here are the seasoning mixes we recommend:

- For the burgers - Grilling Steak Seasoning
- For the pizza - Italian Seasoning
- For the fajitas/tacos - Fajita Seasoning

All of the recipes in this toolkit were completed in a convection oven set at 400°F for 15 minutes. If you have a conventional oven, set the oven at 425°F and bake for 15 minutes.

Pro Tip: Roast the portabella caps upright (gills up) and do not flip during the cooking as this causes flavor and moisture to swell in just the center part of the cap.

After roasting the portabellas, we stuffed them and wrapped them for service. Hold each portabella mushroom at 140°F to melt the cheeses and blend the flavors. Unlike burgers which toughen up during holding times, portabella mushrooms will soften up.

Pro Tip: Place the cheese on the bottom of the bun or wrap and on top to distribute cheese evenly.



• Portable Portabella Burger • Marketing Materials

Go Big for Lunch!

Make the Portable Portabella Burger promotion a success by marketing the program within your school and community. Mushrooms in Schools has created marketing resources for easy implementation. The resources available to you are:

- [Social Media Templates](#)
- [Printable Signage](#)
- [Email Newsletter Template](#)
- [Press Release](#)
- [Portabella Mushroom Handout](#)

Get all of the marketing materials [here!](#)

Social Media Templates

Use these social media social captions to easily post about the Portable Portabella Burger promotion:



**DYK? Portabella caps can measure up to 6 inches in diameter
#PortablePortabellaBurger @mushroomsinschools**

**Great stuffed for a 🍕 alternative or grilled as a
🍔 portabellas are the original meatless patty
#PortablePortabellaBurger @mushroomsinschools**

**Portable without the 🍷 trouble
#PortablePortabellaBurger @mushroomsinschools**

**Remarkable, portable burger that is vegetarian and
sustainable 🌍 #PortablePortabellaBurger
@mushroomsinschools**

Mushrooms in Schools has also created [social media images](#) to simply download and add on your school district's social media platform.

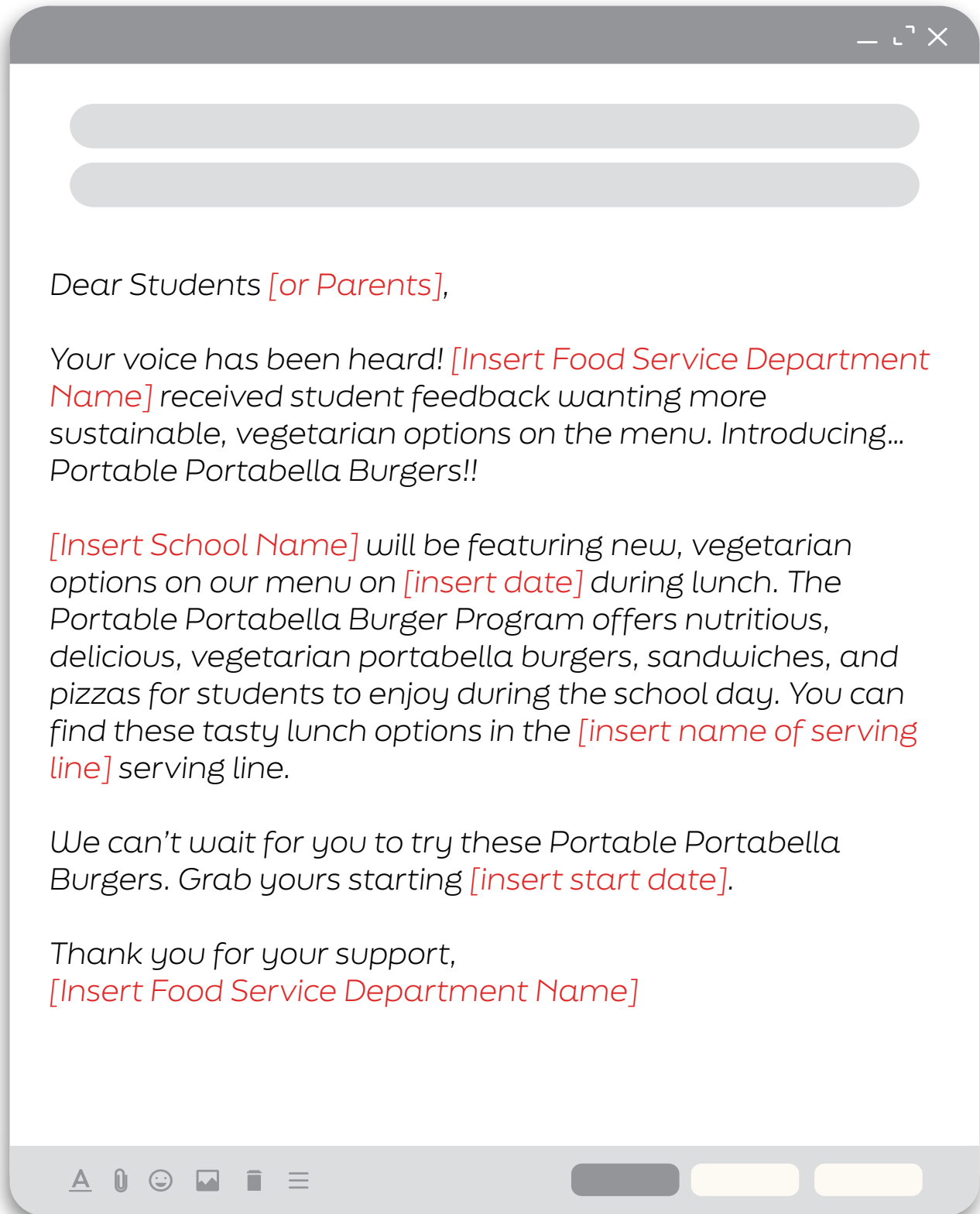
Printable Signage

Use the Portable Portabella Burger promotion signage to inform students when the new recipes will be featured. Within the sign, you can write or type the day the recipes will be featured, and the serving line on which students can find the portabella burger. You can even add the details to a digital copy, and email it out to parents and school staff.



Email Template

Add your own take on the email template below by adding your promotion's implementation date and other great news going on. This is also great to include in the school's newsletter so you can inform parents.

The image shows a simulated email editor window. At the top right, there are standard window controls: a minus sign, a maximize button, and a close button. Below the header, there are two horizontal grey bars representing subject lines. The main body of the email contains the following text:

Dear Students *[or Parents]*,

Your voice has been heard! *[Insert Food Service Department Name]* received student feedback wanting more sustainable, vegetarian options on the menu. Introducing... Portable Portabella Burgers!!

[Insert School Name] will be featuring new, vegetarian options on our menu on *[insert date]* during lunch. The Portable Portabella Burger Program offers nutritious, delicious, vegetarian portabella burgers, sandwiches, and pizzas for students to enjoy during the school day. You can find these tasty lunch options in the *[insert name of serving line]* serving line.

We can't wait for you to try these Portable Portabella Burgers. Grab yours starting *[insert start date]*.

Thank you for your support,
[Insert Food Service Department Name]

At the bottom of the editor, there is a toolbar with icons for text formatting (A), link (chain), emoji (smiley face), image (picture), trash (trash can), and a menu (three horizontal lines). To the right of the toolbar are three colored buttons: a dark grey button, a yellow button, and a light yellow button.

Press Release

[School District] is Serving Up New Vegetarian Menu This [Spring, Fall, etc.]: Local Portabella Burgers!

How do you build a better, more nutritious burger? With Mother Nature's original veggie burger - portabella mushrooms!

[Insert School District Name] is excited to announce the launch of the Portable Portabella Burger promotion, which offers nutritious, delicious, vegetarian portabella burgers, sandwiches, and pizzas for students to enjoy during the school day.

The program supports [Insert School District Name]'s commitment to purchase fresh ingredients from local farms, offer a variety of vegetarian menu options, and create a more sustainable meal program. The program kicks off on [insert implementation date] at the following schools: [insert school names].

Students will have the opportunity to try [insert selected Portable Portabella Burger names]. [Insert school district food service director name] collaborated with Mushrooms in Schools to bring the Portable Portabella Burger promotion to [city name] because [insert personal quote].

Portabella mushrooms can be found at our local grocery stores in the produce section, and are packed full of important nutrients and vitamins. Did you know that one portabella mushroom is a great source of potassium and vitamin B3? Mushrooms are low in calories, sodium, fat, and cholesterol, and are gluten free. Mushrooms are the leading source of the antioxidant nutrient selenium in the produce aisle. Antioxidants, like selenium, protect body cells from damage that might lead to chronic diseases, and help to strengthen the immune system, too.

Perfect for grilling and roasting, portabella mushrooms are a tasty ingredient to add to your meals. If you need recipes for your next family dinner, check out the Mushroom Council's website.

Mushrooms are grown year-around and in every state. For the Portable Portabella Burger promotion, [insert school district name] is working with [farm/co-op name] to supply the school district's portabella mushrooms. [insert statement from local farmer about the program]

[Insert School District Name] invites members of the press to join us for lunch and try one of the tasty burgers on the menu. To coordinate a visit, please contact [insert name and email address].

Mushrooms in Schools works with school districts across the country to educate families and school nutrition professionals on affordability, sustainability, and nutrition factors that mushrooms bring to a meal. For more information, visit: <https://www.mushroomcouncil.org/school-nutrition/>. For questions, contact Malissa Marsden at SchoolMeals@mushroomcouncil.org.

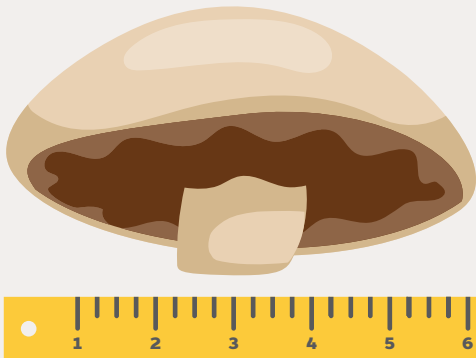


ALL ABOUT PORTABELLAS



Go big for lunch!

Portabella caps can measure up to 6 inches in diameter.



The average size is 3 inches in diameter.

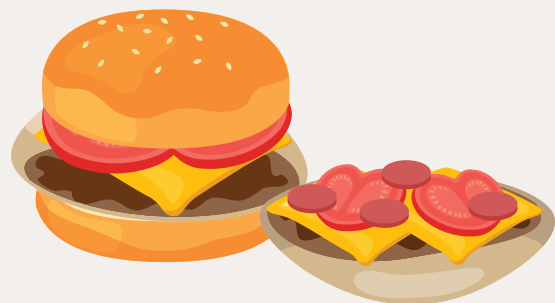
A larger relative to crimini and white button mushrooms.



Portabella mushrooms, as part of a healthy diet, can support immune health.



Great stuffed for a pizza alternative or grilled as a burger - portabellas are the original meatless patty.



Select a portabella mushroom burger for your lunch today!



For more mushroom facts, follow Mushrooms in Schools!

🐦 @MushroomsK12 📘 @MushroomsInSchools
MushroomsInSchools.com



DID YOU KNOW

The botanical name for the portabella mushroom is

**Agaricus
Bisporus**

• Portable Portabella Burger • Merchandising Materials

Deck Out Your Cafeteria

As part of the Portable Portabella Burger toolkit, Mushrooms in Schools crafted merchandising materials specifically for secondary school cafeterias. These merchandising materials establish the brand that will make your Portable Portabella Burger recipes instantly recognizable on your serving lines. Use any of these resources (we recommend all of them):











- Product Identifier (PID) Labels
- Point of Sale (POS) and Digital Signage
- Window Clings
- Deli Wrap Paper
- Menu Template

Let's take a deeper dive in how you can use these materials in your cafeteria.

Product Identifier (PID) Labels

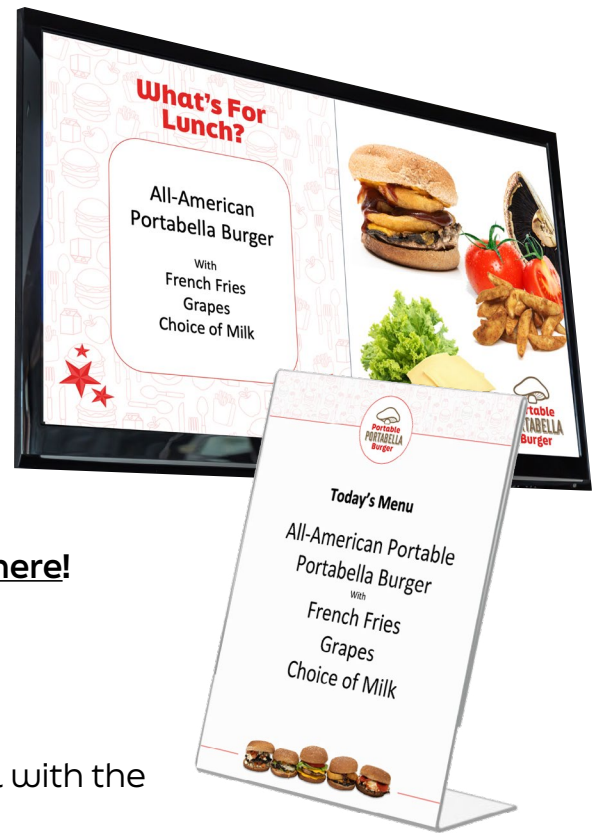
The Portable Portabella Burger labels provide an easy way to identify each recipe on the serving line. Simply add the recipe name on the label, print and add to your serving line. We recommend laminating each label so that they last longer. The labels can be printed on "Avery5371BusinessCardsWide".



 Portabella Philly Hoagie	 Portabella Fajitas
 Portable Pizza	 Spicy Portabella Fajitas
All-American Portable Portabella Burger 	Western Portable Portabella Burger 
 Italian Portable Portabella Burger	 Mediterranean Portable Portabella Burger
Pizza Portable Portabella Burger 	All-American Portable Portabella Burger 

Point of Sale (POS) and Digital Signage

Whether your school has digital menu boards or simply prints the daily menu at the service line, Mushrooms in Schools has templates ready for you to use. The point of service menu template is perfect to display the current menu on the line as students are waiting to grab their meals. The digital signage can be added to your cafeteria's television (or other display) for the students to see what menu is being featured for the day and read fun facts about mushrooms, too. Get the templates [here!](#)



Window Clings



Spice up your cafeteria with the Portable Portabella Burger window clings! You can add these to the cafeteria entrance door as well as on the serving line.



Deli Wrap Paper

Deck out your serving lines with the Portable Portabella Burger deli wrap. Use the deli wrap on those burgers to ensure the students know which options are vegetarian (did we mention amazing too!).



Menu Templates

Use our weekly menu template for a week at a glance. We recommend using this menu template on your school district's website.

[Insert School Name] Lunch Menu

Your school nutrition program is offering weekly meal boxes for **pickup or delivery**... so easy for you, so essential for your kids.

From our Kitchens for Your Kids: School meal components are planned and packed for you to prepare 5 breakfasts and 5 lunches. Meals are planned with USDA's five food groups to nourish your child for 5 days!



Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast				
Big Bowl Cereal Fresh Banana 100% Fruit Juice Lowfat Milk	Big Bowl Cereal Fresh Banana 100% Fruit Juice Lowfat Milk	Big Bowl Cereal Fresh Banana 100% Fruit Juice Lowfat Milk	Peanut Butter or Nut Butter Toast Fresh Banana 100% Fruit Juice Lowfat Milk	Peanut Butter or Nut Butter Toast Fresh Banana 100% Fruit Juice Lowfat Milk
Lunch				
Gourmet Grilled Cheese Sandwich Romaine Salad with Diced Tomatoes Southwestern Potato Wedges Fresh Pear Fruit Freeze Cup Lowfat Milk	Gourmet Grilled Cheese Sandwich Romaine Salad with Diced Tomatoes Southwestern Potato Wedges Fresh Pear Fruit Freeze Cup Lowfat Milk	Gourmet Grilled Cheese Sandwich Romaine Salad with Diced Tomatoes Southwestern Potato Wedges Fresh Pear Fruit Freeze Cup Lowfat Milk	Chicken Burrito Bowl with Steamed Brown Rice, Seasoned Black Beans and Steamed Corn Salsa Cup Fresh Pear Fruit Freeze Cup Lowfat Milk	Chicken Burrito Bowl with Steamed Brown Rice, Seasoned Black Beans and Steamed Corn Salsa Cup Fresh Pear Fruit Freeze Cup Lowfat Milk

This institution is an equal opportunity provider.



Get all of the merchandising materials [here!](#)

• Scaled Portable Portabella • Recipes for Child Nutrition



All-American Portable Portabella Cheeseburger



Recipe:	R-4854	HACCP Process:	Same Day Service		
# of Servings:	20.00	Serving Size:	1 Burger	Source:	Mushrooms In Schools
Grams Per Serving:	248.53	Ounces per serving	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
Fresh Portabella Caps 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). 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. 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. 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. CCP: Never handle ready to eat foods with bare hands 6. Hold: Hold above 135°F for service. CCP: Hold above 135°F 7. Serve: Serve one portable portabella All American burger with sliced tomatoes and green leaf lettuce on the side. 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.
 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)						Other	
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.

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

Ingredients	Measurements	Directions
Portabella Caps Steak Grilling Blend Pan Spray USDA Lite Mozzarella Cheese, Material #100034 Fresh Diced Bell Peppers, Mixed, RTU Bun, Hamburger, WG,	20 PIECE WHOLE 2 TBSP 1/4 OZ 2 LB + 8 OZ 2 CUP CHOPPED + 1/2 CUP CHOPPED 20 EACH, 2.0 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). 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.

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.

Mediterranean Portable Portabella Cheeseburger

Recipe:	R-5856	HACCP Process:	Same Day Service	
# of Servings:	20.00	Serving Size:	1 Burger	Source: Mushrooms In School
Grams Per Serving:	221.42	Ounce per Serving	7.8	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 Feta Cheese, Crumbled Fresh Diced Tomatoes, RTU Bun, Hamburger, WG	20 PIECE WHOLE 2 TBSP 1/4 OZ 2 LB + 8 OZ 2 CUP CHOPPED OR SLICED + 1/2 CUP CHOPPED OR SLICED 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 diced tomatoes and feta crumbles and place at workstation. Pull wgr hamburger buns and set at workstation. CCP: Prepare foods at room temperature in two hours or less.</p> <p>6. Wash hands thoroughly and cover with gloves. Prep: Stuff two ounces of feta cheese into the roasted portabella. Note: you may place some cheese on the bottom bun as well. Top with 2 Tablespoons of diced fresh diced tomatoes. 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</p>

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

CCP: Hold above 135°F

8. Serve: Serve one Mediterranean portable portabella burger. Each Mediterranean 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: Mediterranean Portable Portabella Burger provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and 3/8 cup other vegetable. Each Mediterranean Portabella Cheeseburger weighs 221.42 grams or 7.8 ounces.

Nutrients Per Serving:		(per 1 Burger)			
Calories	320.681	Trans Fat (gm)	0.000	Iron (mg)	1.659
Protein (gm)	19.678	Chol (mg)	32.886	Calc (mg)	235.127
Carb (gm)	36.953	Vit A (IU)	270.774	Sodium (mg)	829.335
Tot Fat (gm)	13.135	Vit C (mg)	3.082	Fiber (gm)	5.362
Sat Fat (gm)	6.407			Sugars (gm)	4.516

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

Meal Components: (per 1 Burger)

Fruit (Cups)	Vegetables (Cups)					Other 0.375
	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.

Gluten-Free Portabella Pizza

Recipe:	R-5858	HACCP Process: Same Day Service	
# of Servings:	20.00	Serving Size:	1 Pizza
Grams Per Serving:	215.38	Ounces per Serving	7.6
		Source:	Mushrooms In School
		Meal Components:	2 oz. eq. meat/meat alternate, 3/8 cup other vegetable and 1/4 cup red/orange vegetable

Ingredients	Measurements	Directions
Fresh Portabella Caps Italian Seasoning Mix Pan Spray RED GOLD® Nutritionally Enhanced Marinara USDA Lite Mozzarella Cheese, Material #100034 Turkey Pepperoni, CN	20 PIECE WHOLE 2 TABLESPOONS 1/4 OZ 1 QUART + 1 CUP 2 LB + 8 OZ 140 SLICES	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). <p style="text-align: center;">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> 3. Prep: Place portabella caps on a parchment lined sheet pan. Place cup side up, spray lightly with pan spray. Sprinkle 1/4 teaspoon Italian seasoning on each. <p style="text-align: center;">CCP: Prepare foods at room temperature in two hours or less.</p> 4. Cook: Place the portabellas into pre-heated 400°F convection oven. Roast for 15 minutes or until the vegetables are softening and begin to char on some edges. Pull and place in steamtable pan and hold for assembly. <p style="text-align: center;">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> 5. Prep: Pull pepperoni, marinara and shredded mozzarella cheese, and place at workstation. <p style="text-align: center;">CCP: Prepare foods at room temperature in two hours or less.</p> 6. Wash hands thoroughly and cover with gloves. Prep: Fill portabella with marinara, stuff two ounces of mozzarella cheese into the roasted portabella. Top with 7 slices turkey pepperoni. Cover and wrap up for service. Place in shallow steamtable pan. <p style="text-align: center;">CCP: Hold above 135°F CCP: Never handle ready to eat foods with bare hands</p> 7. Hold: Hold above 135°F for service. <p style="text-align: center;">CCP: Hold above 135°F</p>

8. Serve: Serve one Pizza Portabella
 Each Portabella Pizza provides 2 oz. eq. meat/meat alternate,
 3/8 cup other vegetable and 1/4 cup red/orange 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 1/2 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.

NOTE: a deep portabella cap works best for these portabella pizzas.

Note: the deeper portabellas work best for these recipes

Serving Notes: Each Portabella Pizza provides 2 oz. eq. meat/meat alternate, 3/8 cup other vegetable and 1/4 cup red/orange vegetable.
 Each Portabella Pizza weighs 215.38 grams or 7.6 ounces.

Nutrients Per Serving:		(per 1 Pizza)			
Calories	208.728	Trans Fat (gm)	0.000	Iron (mg)	0.775
Protein (gm)	20.844	Chol (mg)	36.086	Calc (mg)	412.438
Carb (gm)	12.050	Vit A (IU)	467.284	Sodium (mg)	632.141
Tot Fat (gm)	8.588	Vit C (mg)	3.140	Fiber (gm)	2.197
Sat Fat (gm)	4.618			Sugars (gm)	4.000

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

Meal Components:							(per 1 Pizza)		
Fruit (Cups)		Vegetables (Cups)					Other		
Dark Green	Red/Orange	0.250	Beans/Peas	Starchy	Other	0.500			
Whole Grain- Rich (Oz. Eq.)	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)					

Allergens:

Milk

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.

Portabella Fajitas



Recipe:	R-5859	HACCP Process:	Same Day Service	
# of Servings:	20.00	Serving Size:	1 Fajita	Source: Mushroom In Schools
Grams Per Serving:	340.80	Ounces per Serving	12	Meal Components: 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, .625 cup other vegetable and ¼ cup red/orange vegetable

Ingredients	Measurements	Directions
Fresh Portabella Mushrooms	20 PIECE WHOLE	<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). Prep: Slice portabella mushrooms into ¼ inch pieces, lengthwise.</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>
Fresh Fajita Blend Peppers & Onions	2 LB + 8 OZ	
FAJITAS SEASONING MIX	2 TBSP	
Black Pepper		
USDA Shredded Cheddar Cheese, R/F, Material #100012	2 LB + 8 OZ	
Thick White Corn Tortillas, 6"	60 TORTILLAS	
SALSA, MEDIUM 6/#10	1 QUART + 1 CUP	<p>3. Prep: pull sliced peppers and onions and place at workstation, In six-quart container, add mushroom and then sprinkle with 2 Tablespoons of a fajita seasoning. Toss with peppers and onions and place on 2 sheet pans, lined and sprayed.</p> <p>CCP: Prepare foods at room temperature in two hours or less.</p>
		<p>4. Cook: Place the fajita mix into pre-heated 400° convection oven. Roast for 15 minutes or until the vegetables are softening and being to char on the onions and peppers. Pull and place in steamtable pan and hold for assembly.</p> <p>CCP: Heat until an internal temperature is reached of 165°F for 15 seconds CCP: Batch cook as necessary to insure best end product and nutritional.</p>
		<p>5. Wash hands thoroughly and cover with gloves. Prep: Assemble the fajita in a boat, bowl or on a tray. Using tongs, place ¾ cup vegetables in bowl, top with 2 ounces of shredded cheddar cheese. Tuck three tortillas on the side. Cover and place in shallow steamtable pan.</p> <p>CCP: Never handle ready to eat foods with bare hands CCP: Hold above 135°F</p>

6. Hold: Place fajitas in warmer and hold above 135°F
CCP: Hold above 135°F

7. Serve: One portabella fajita with ¼ cup salsa.
 Each Portabella fajita provides 2 oz. eq. meat/meat alternate,
 2.25 oz. eq. whole grain, ¾ cup other vegetable and ¼ cup
 red/orange vegetable

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.

Serving Notes: Each Portabella Fajitas provides 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, .625 cup other vegetable and ¼ cup red/orange vegetable
 Each Portabella Fajitas serving weighs 12 ounces or 340.80 grams.

Nutrients Per Serving:		(per 1 Fajita)			
Calories	404.540	Trans Fat (gm)	0.000	Iron (mg)	1.972*
Protein (gm)	21.831	Chol (mg)	40.000	Calc (mg)	528.427*
Carb (gm)	50.058	Vit A (IU)	1377.586*	Sodium (mg)	658.464
Tot Fat (gm)	14.510	Vit C (mg)	11.731*	Fiber (gm)	9.727
Sat Fat (gm)	8.050			Sugars (gm)	7.124

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

Meal Components: (per 1 Fajita)

Fruit (Cups)	Vegetables (Cups)					Other	0.625
	Dark Green	Red/Orange	0.250	Beans/Peas	Starchy		
Whole Grain- Rich (Oz. Eq.)	2.250	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)	

Allergens:

Milk, 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.

Spicy Portabella Fajitas

Recipe: R-5860 **HACCP Process:** Same Day Service
of Servings: 20.00 **Serving Size:** 1 Fajita **Source:** Mushroom In Schools
Grams Per Serving: 369.15 **Ounces per Serving:** 13 Meal Components: 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, .675 cup other vegetable and ¼ cup red/orange vegetable

Ingredients	Measurements	Directions
Fresh Portabella Mushrooms	20 PIECE WHOLE	<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). Prep: Slice portabella mushrooms into ¼ inch pieces, lengthwise.</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>
Fresh Fajita Blend Peppers & Onions	2 LB + 8 OZ	
Sliced Fresh Jalapeno's	1 LB + 4 OZ	
Pan Spray	1 OZ	
FAJITAS SEASONING MIX	2 TBSP	
USDA Shredded Cheddar Cheese, R/F, Material #100012	2 LB + 8 OZ	
Thick White Corn Tortillas, 6" SALSA, MEDIUM 6/#10	60 TORTILLAS 1 QUART + 1 CUP	
		<p>3. Prep: pull sliced peppers and onions and sliced jalapenos place at workstation, In six-quart container, add mushroom and then sprinkle with 2 Tablespoons of a fajita seasoning. Toss with jalapenos, peppers and onions and place on 2 sheet pans, lined and sprayed.</p> <p>CCP: Prepare foods at room temperature in two hours or less.</p>
		<p>4. Cook: Place the fajita mix into pre-heated 400° convection oven. Roast for 15 minutes or until the vegetables are softening and being to char on the onions and peppers. Pull and place in steamtable pan and hold for assembly.</p> <p>CCP: Heat until an internal temperature is reached of 165°F for 15 seconds CCP: Batch cook as necessary to insure best end product and nutritional.</p>
		<p>5. Wash hands thoroughly and cover with gloves. Prep: Assemble the fajita in a boat, bowl or on a tray. Using tongs, place ¾ cup vegetables in bowl, top with 2 ounces of shredded cheddar cheese. Tuck three tortillas on the side. Cover and place in shallow steamtable pan.</p> <p>CCP: Never handle ready to eat foods with bare hands CCP: Hold above 135°F</p>

6. Hold: Place fajitas in warmer and hold above 135°F

CCP: Hold above 135°F

7. Serve: One portabella fajita with ¼ cup salsa.
Each Portabella fajita provides 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, ¾ cup other vegetable and ¼ cup red/orange vegetable

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.
For the jalapenos, there is not currently a yield for cooked sliced jalapenos and so I did not include them in the crediting.

Serving Notes: Each Portabella Fajitas provides 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, .675 cup other vegetable and ¼ cup red/orange vegetable
Each Portabella Fajitas serving weighs 13 ounces or 369.15 grams raw.

Nutrients Per Serving:		(per 1 Fajita)			
Calories	412.761	Trans Fat (gm)	0.000	Iron (mg)	2.043*
Protein (gm)	22.089	Chol (mg)	40.000	Calc (mg)	531.829*
Carb (gm)	51.901	Vit A (IU)	1683.194*	Sodium (mg)	659.314
Tot Fat (gm)	14.615	Vit C (mg)	45.354*	Fiber (gm)	10.521
Sat Fat (gm)	8.076			Sugars (gm)	7.124

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

Meal Components: (per 1 Fajita)

Fruit (Cups)	Vegetables (Cups)					
	Dark Green	Red/Orange	0.250	Beans/Peas	Starchy	Other 0.625
Whole Grain- Rich (Oz. Eq.)	2.250	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)

Allergens:

Milk, 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.

Portabella Philly Sub



Recipe:	R-1432	HACCP Process:	Same Day Service		
# of Servings:	20.00	Serving Size:	1 Sandwich	Source:	Mushroom In Schools
Grams Per Serving:	278.16	Ounces per Serving	9.8		

Ingredients	Measurements	Directions
Fresh Portabella Mushrooms	20 PIECE WHOLE	<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). Prep: Slice portabella mushrooms into ¼ inch pieces, lengthwise.</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: pull sliced peppers and onions and place at workstation, In six quart container, add mushroom and then sprinkle with 2 Tablespoons of a salt-free steak seasoning. Toss with peppers and onions and place on 2 sheetpans, lined and sprayed.</p> <p>CCP: Prepare foods at room temperature in two hours or less.</p> <p>4. Cook: Place the philly mix into pre-heated 400° convection oven. Roast for 15 minutes or until the vegetables are softening and being to char on the onions and peppers. Pull and place in steamtable pan and hold for assembly.</p> <p>CCP: Heat until an internal temperature is reached of 165°F for 15 seconds CCP: Batch cook as necessary to insure best end product and nutritional.</p> <p>5. Wash hands thoroughly and cover with gloves. Prep: Place two slices or more of provolone (to equal 2 oz.) on hogie roll. Using tongs, add ¾ cup vegetables to the roll.</p> <p>Wrap sandwich and place in shallow steamtable pan.</p> <p>CCP: Never handle ready to eat foods with bare hands</p> <p>6. Hold: Place sandwiches in warmer and hold above 135°F</p> <p>CCP: Hold above 135°F</p>
Fresh Fajita Blend Peppers & Onions	2 LB + 8 OZ	
Steak Grilling Blend	3 TBSP	
R/F Provolone Cheese, Sliced	2 LB + 8 OZ	
HOAGIE ROLL, 5", Sliced, Fully Baked WG	20 EACH	

7. Serve: One portabella "philly" sandwich.
 Each Portabella Philly sub provides 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, ½ cup other vegetable.

CCP: Hold above 135°F

Notes:

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

Serving Notes: Note: the stems can be using in any soup or stock or diced and added to entrees such as stir-fries or egg bakes.
 Each Portabella Philly sub provides 2 oz. eq. meat/meat alternate, 2.25 oz. eq. whole grain, ½ cup other vegetable.
 Each Porabella Philly Sub serving weighs 9.84 ounces or 279.00 grams.

Nutrients Per Serving:		(per 1 Sandwich)			
Calories	365.843	Trans Fat (gm)	0.000	Iron (mg)	0.773
Protein (gm)	23.336	Chol (mg)	31.184	Calc (mg)	457.969
Carb (gm)	45.232	Vit A (IU)	301.639*	Sodium (mg)	616.301
Tot Fat (gm)	11.239	Vit C (mg)	4.800*	Fiber (gm)	3.772
Sat Fat (gm)	6.457			Sugars (gm)	3.981

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

Meal Components: (per 1 Sandwich)

Fruit (Cups)	----- Vegetables (Cups) -----					Other	0.500
	Dark Green	Red/Orange	0.000	Beans/Peas	Starchy		
Whole Grain- Rich (Oz. Eq.)	2.250	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)	

Allergens:

Milk

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.

Portable Portabella Pizza Burger

Recipe:	R-5857	HACCP Process:	Same Day Service	
# of Servings:	20.00	Serving Size:	1 Burger	Source: Mushrooms In School
Grams Per Serving:	269.46	Ounces per Serving	9.5	Meal Components: 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr, 3/8 cup other vegetable and 1/4 cup red/orange vegetable

Ingredients	Measurements	Directions
Fresh Portabella Caps	20 PIECE WHOLE	<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 1/4 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 pepperoni, marinara 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.</p> <p>6. Wash hands thoroughly and cover with gloves. Prep: Fill portabella with marinara, stuff two ounces of mozzarella cheese into the roasted portabella. Note: you may place some mozzarella on the bottom bun as well to use the two ounces. Top with 5 slices turkey pepperoni. Cover and wrap up for service. Place in shallow steamtable pan.</p>
Steak Grilling Blend	2 TBSP	
Pan Spray	1/4 OZ	
RED GOLD® Nutritionally Enhanced Marinara	1 QUART + 1 CUP	
USDA Lite Mozzarella Cheese, Material #100034	2 LB + 8 OZ	
Turkey Pepperoni, CN	100 SLICES	
Bun, Hamburger, WG,	20 EACH, 2.0 OZ	

CCP: Hold above 135°F

CCP: Never handle ready to eat foods with bare hands

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

CCP: Hold above 135°F

8. Serve: Serve one Pizza portable portabella burger.
Each Pizza Portable Portabella Burgers provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr and 3/8 cup other vegetable and ¼ cup red/orange 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.

Note: the deeper portabellas work best for these recipes

Serving Notes: Each Pizza Portable Portabella Burgers provides 2 oz. eq. meat/meat alternate, 2 oz. eq. wgr, 3/8 cup other vegetable and ¼ cup red/orange vegetable
Each Pizza Portable Portabella Burger weighs 269.47 grams or 9.5 ounces.

Nutrients Per Serving:		(per 1 Burger)			
Calories	338.694	Trans Fat (gm)	0.000	Iron (mg)	2.023
Protein (gm)	25.762	Chol (mg)	31.420	Calc (mg)	427.588
Carb (gm)	40.889	Vit A (IU)	447.534	Sodium (mg)	807.925
Tot Fat (gm)	10.103	Vit C (mg)	3.000	Fiber (gm)	6.092
Sat Fat (gm)	4.439			Sugars (gm)	7.000

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

Meal Components: (per 1 Burger)

Fruit (Cups)		Vegetables (Cups)				
Dark Green	Red/Orange	0.250	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.

Western Portable Portabella Cheeseburger



Recipe:	R-4855	HACCP Process:	Same Day Service	
# of Servings:	20.00	Serving Size:	1 Burger	Source: Mushrooms In Schools
Grams Per Serving:	246.92	Ounces per Serving	8.7	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.