GR-259395 · Mushroom & Swiss Burger on WG Hamburger Bun · 1 each · 100 servings

Grain: 2 | Meat: 2 1/2 | Other Veg: 1/8 | Milk

Instructions

1. Clean and sanitize the workstation. Pull all ingredients and place them at the workstation. Pull equipment needed, sheet pan. Wash hands thoroughly.

Instructions

Oil, PAM cooking spray, original 3 spray , about 1/3 second (1 NLEA serving)	Beef, ground, 70% lean meat / 30% fat, patty, cooked, broiled 100 patty	Kaiser Bun, Whole Grain White, Small, Sliced, 3.75" 100 each
Mushrooms, white 4 oz	Pepper/Onion Blend, No Salt Added, Frozen 5 lb	Bongards Swiss Cheese Slices 3 1/8 lb

1. **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 the process as often as needed per HACCP guidelines.

2. Preheat oven to 325°F and spray sheet pan with **cooking spray**.

3. Arrange **patties** 4×6 on a paper-lined sheet pan. Refrigerate at 41°F until ready to heat.

   CCP: **Hold at 41°F or below. Check and record temperature.**

4. Bake at 325°F for 8-10 minutes until brown and an internal temperature of at least 165°F.

   CCP: **Internal temperature of at least 165 °F for 15 minutes. Check and record temperature.**

   CCP: **Hold at 135°F or higher. Check and record temperature.**

5. Heat **buns** in the warming cabinet.

6. Prepare **mushrooms** by using a sprayer head at your produce station and lightly rinse, shake off excess moisture, and air dry before processing. Slice mushrooms.

7. Arrange **frozen vegetables** and mushrooms in a single layer on sheet pan.

   Bake at 375°F for 10-15 minutes.

   CCP: **Hold at 135°F or higher. Check and record temperature.**

8. Asseble Burgers

   Place patty on heated bun, top with 1/2 oz of **cheese** (note: when using 1oz slice-- cut in HALF to = 1/2 oz) and #16 scoop of mushrooms, onions & peppers.

   Lay in line pan no more than 2 layers with pan liner between layers. Cover with plastic wrap and place in warmer until ready to serve.

   CCP: **Hold at 135°F or higher. Check and record temperature.**

Tips

Cooking Hamburger Patties: The Steaming Method is preferred to avoid drying out the patty. Shingle patties in a 2-inch line pan, cover, and steam to an internal temperature of at least 165 °F.)

Serve 1 Cheeseburger on Bun per portion. Offer 1 mayonnaise,1 catsup, lettuce, and sliced tomatoes as condiments.

Mushroom & Swiss Burger on WG Hamburger Bun

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **395**

	% Daily Value*
Total Fat 19g	**24%**
Saturated Fat 8g	**39%**
Trans Fat 1g	
Cholesterol 74mg	**25%**
Sodium 345mg	**15%**
Total Carbohydrate 30g	**11%**
Dietary Fiber 3g	**12%**
Sugars 2g	
Includes 1g Added Sugars	**2%**
Protein 27g	**54%**

Vitamin D: 0% DV	•	Potassium: 6% DV
Calcium: 14% DV	•	Vitamin A: 0% DV
Iron: 19% DV	•	Vitamin C: 0% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.