

# GR-272519 · All-American Portable Portabella Cheeseburger · 1 each · 20 servings

Grain: 2

Meat: 1

Dark Green: 1/4

Red/Orange: 1/8

Other Veg: 3/8

Wheat

Milk

Soy

## Section 1

Mushrooms, Portabella, Caps  
20 each

Steak Grilling Seasoning, No Salt  
2 tbsp

Cheese, American, Sliced  
1 1/4 lb

Hamburger Buns, Whole Grain,  
Premium, 4.5", Sliced  
20 Bun

Tomatoes, Red, Ripe, Large  
1.188 lb

Lettuce, green leaf, raw  
1 lb

### 1. 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

### 2. Prep: Place portabella caps on a parchment lined sheet pan. Place cup side up, spray lightly with pan spray. Sprinkle $\frac{1}{4}$ teaspoon **salt-free steak seasoning** on each.

### 3. 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.

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

### 4. Wash hands thoroughly and cover with gloves.

**Prep:** Place two slices of **American cheese** on the bottom of the **whole grain hamburger bun**. Top with 1 roasted portabella cap. Cover and wrap up for service. Place in shallow steamtable pan.

Hold: Hold above 135°F for service.

CCP: Never handle ready to eat foods with bare hands

### 5. Serve: Serve one portable portabella All American burger with **sliced tomatoes** and **green leaf lettuce** on the side.

CCP: Hold above 135°F

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



# All-American Portable Portabella Cheeseburger

## Nutrition Facts

Servings Per Container 1

**Serving Size 1 each**

Amount Per Serving

**Calories** **226**

% Daily Value\*

**Total Fat** 5g **6%**

Saturated Fat 3g **13%**

Trans Fat 0g

**Cholesterol** 15mg **5%**

**Sodium** 435mg **19%**

**Total Carbohydrate** 35g **13%**

Dietary Fiber 4g **16%**

Sugars 7g

Includes 0g Added Sugars **0%**

**Protein** 11g **23%**

Vitamin D: 1% DV • Potassium: 2% DV

Calcium: 15% DV • Vitamin A: 19% DV

Iron: 6% DV • Vitamin C: 11% 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.