

# GR-272514 · Italian Portable Portabella Burger · 1 each · 20 servings

 Grain: 2

 Meat: 3/4

 Other Veg: 1/2

 Milk

 Wheat

## Section 1

**Day of Service, Pre Prep:** Clean and sanitize prep area.

## Section 1

Mushrooms, Portabella, Caps  
20 each

Steak Grilling Seasoning, No Salt  
2 tbsp

Peppers, sweet, red, raw  
2 1/2 cup, chopped

Cheese, mozzarella, nonfat  
5 cup, shredded

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

1. 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.

2. **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 1/4 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 begin to char on some edges. Pull and place in steam table 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 **whole grain 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 one ounce 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. Place portabella on bottom half of bun and cover with top half. Cover the burgers 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. **Serve:** Serve one Italian portable portabella burger.

CCP: Hold above 135°F

## Section 1

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  $\frac{1}{2}$  cup cooked sliced mushrooms.

Note: the stems can be used 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.

# Italian Portable Portabella Burger

## Nutrition Facts

Servings Per Container 1

**Serving Size 1 each**

Amount Per Serving

**Calories** **192**

% Daily Value\*

**Total Fat** 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 5mg **2%**

**Sodium** 426mg **19%**

**Total Carbohydrate** 31g **11%**

Dietary Fiber 5g **17%**

Sugars 5g

Includes 0g Added Sugars **0%**

**Protein** 15g **30%**

Vitamin D: 0% DV • Potassium: 1% DV

Calcium: 23% DV • Vitamin A: 7% DV

Iron: 5% DV • Vitamin C: 31% 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.