

# CHEESEBURGER PIE WITH BISCUITS(WGR)

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 2 oz. eq. whole grain, ¼ cup red/orange vegetable, 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 64 **SIZE OF PORTION:** 1 piece

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(RED/ORANGE) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 64 SERVINGS)
Beef, Gound, 80/20, #1001	13 pounds + 6 ounces
Onions, Yellow, Diced 1/4", Raw, #4009	1 quart + 3/4 cup
Peppers, Green, Diced, Frozen, #1613	1 quart + 3/4 cups
Garlic Powder, #2709	1 tablespoon + 1 teaspoon
Mustard, Powder, Dry, #2712	2 tablespoons + 2 teaspoons
Pepper, Black, Ground, #2718	1 tablespoon + 1 teaspoon
Sugar, Brown, #2024	2 tablespoons + 2 teaspoons, packed
Paste, Tomato, #10 Can, #2825	1 quart + 1 cup
Catsup, Tomato, Bulk, #2241	2 2/3 cups
Vinegar, White, Bulk, #2260	1 1/2 cups
Water, Municipal, Mississippi	2 quarts + 3 cups
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	2 pounds + 11 ounces
Biscuit, Whole Grain, #1202	64 biscuits-2 grain

## DIRECTIONS

- If the beef and green peppers are frozen, thaw them in the refrigerator. Drain the peppers thoroughly on the day of assembly.  
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue to cook it.
- Add the onions, green peppers, and garlic powder to the meat. Cook the mixture until vegetables are tender.
- Add the seasonings, sugar, tomato paste, catsup, vinegar, and water to the ground beef mixture. Simmer this mixture until it is thick.
- Evenly distribute 2 quarts + 2 2/3 cup of the ground beef mixture into each steamtable pans (12" x 20" x 2½"). For 64 servings use 2 steamtable pans.
- Top each steamtable pan with 1 quart + 1 1/3 cup of shredded cheese.
- Place biscuits on top of each pan, 8 across and 4 down.
- To bake:
  - Conventional oven: 375 degrees F for 30-35 minutes (for biscuits that are frozen.)
  - Convection Oven: Bake at 375 degrees F for 25 minutes (for biscuits that are frozen.)

CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

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## DIRECTIONS

9. Cut 32 (8 x 4) servings in each steamtable pan, using the biscuits as a guide (cut portions so that each portion has one biscuit on top).  
 Serve immediately, or cover and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
10. Portion one piece per serving. Each portion provides 3 oz. eq. of meat/meat alternate, 2 oz. eq. of whole grain, ¼ cup red/orange vegetable, and 1/8 cup other vegetable.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

## PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for meats.

To vary recipe, use different spice blends, such as Southwest Spice Blend or Creole Spice Blend.

## NUTRIENTS PER SERVING

Calories	455	Dietary Fiber	3.27 g	Sodium	781.65 mg	Sat. Fat	10.04 g
Carbohydrates	37.70 g	Protein	22.59 g	Total Fat	25.33 g	Trans Fat	0.00 g

# CHEESEBURGER PIE WITH BISCUITS(WGR)

## ILLUSTRATED STEPS FOR PREPARATION OF CHEESEBURGER PIE WITH BISCUITS (WGR)

1.



Ground beef mixture topped with shredded cheese

2.



Baked Cheeseburger Pie in a steamtable pan.

3.



1 serving of Cheeseburger Pie