

CHEESEBURGER PIE WITH BISCUITS (W/BC)

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)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Yellow, Diced 1/4", Raw, #4009	1 quart + 3/4 cup
Peppers, Green, Diced, Frozen, #1613	1 quart + 1 cup
Garlic Powder, #2709	1 tablespoon + 1 teaspoon
Beef Crumbles, #100134	11 pounds, thawed
Mustard, Powder, Dry, #2712	2 tablespoons + 2 teaspoons
Pepper, Black, Ground, #2718	1 tablespoon + 1 teaspoon
Sugar, Brown, #2024	2 tablespoons + 2 tablespoons, 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

- Thaw the beef, crumbles onions, and green peppers in the refrigerator. Drain the beef crumbles, onions, and green peppers thoroughly before adding to the recipe.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Spray a braising pan with food release spray. Add the onions, green peppers, and garlic powder to the pan. Cook this mixture until the vegetables are tender.
- Add the thawed beef crumbles to the vegetable mixture. Do not use frozen beef crumbles in recipes.
- Add the mustard powder, pepper, brown sugar, tomato paste, catsup, vinegar, and water to ground beef mixture. Simmer this mixture until it is thick.
CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process.
- Evenly distribute 2 quarts + 2 cup of the ground beef mixture into each steamtable pans (12" x 20" x 2½"). For 32 servings use 1 steamtable pan; for 64 servings use 2 steamtable pans.
- Top each steamtable pan with 1 quart + 1 cup of shredded cheese.
- Place biscuits on top of each pan, 8 across and 4 down.

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DIRECTIONS

8. 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 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

9. Cut the casserole into 32 servings (8 x 4) 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 product at a minimum temperature 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 or lower within an additional 4 hours.

PRODUCTION NOTES

- Thaw the ground beef, onions, and pepper in the refrigerator. Drain the thawed onions and peppers before adding them to the recipe.
- To vary recipe, use different spice blends, such as Southwest Spice Blend or Creole Spice Blend.

PURCHASING GUIDE

Use USDA Foods or Department of Defense (DoD) products when available.

MISCELLANEOUS NOTES

- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product -formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	441	Dietary Fiber	5.00 g	Sodium	849.00 mg	Sat. Fat	9.50 g
Carbohydrates	42.00 g	Protein	25.00 g	Total Fat	20.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CHEESEBURGER PIE WITH BISCUITS (WITH BC)

1.



Ground beef mixture topped with shredded cheese

2.



Baked Cheeseburger Pie in a steamtable pan.

3.



1 serving of Cheeseburger Pie