HAMBURGER PIE (WITH BC)

MEAL COMPONENT CONTRIBUTION:
2½ oz. eq. meat/meat alternate, ½ cup starchy vegetable
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ¾ cup
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Frozen, Diced, #1610	1 quart
Beef Crumbles, #100134	14 pounds + 8 ounces
Garlic Powder, #2709	2 teaspoons
Salt, Table, #2723	1 tablespoon + 1 teaspoon
Soup, Cream of Mushroom, Low Sodium, #2513	2 50 ounce cans
Potatoes, Nugget Shaped, #1618	16 pounds
Cheese, American, Grated/Shredded, USDA	3 pounds + 8 ounces
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

1. If the beef crumbles and onions are frozen, thaw them in the refrigerator. Drain the onions thoroughly on the day of assembly.
   CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
2. Spray a braising pan with food release spray. Add the diced onions and cook them until they are tender, about 5 minutes.
3. Add the thawed beef crumbles to the onions and heat. Do not use frozen beef crumbles in recipes.
4. Add the seasonings and mix them in with the beef crumbles well.
5. Add the soup and stir until it is thoroughly combined. Continue heating until the desired temperature is reached.
   CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
6. Cook the potato nuggets according to package directions, or until lightly brown and crispy.
   CCP: Heat to 135 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.
7. Measure 2 quarts and 2 cups of the ground beef mixture and pour it into each 2 inch full-size steamtable pan that has been sprayed with food release spray. Use 4 steamtable pans for 100 servings.
8. Evenly distribute 4 cups of shredded cheese over each pan of the meat mixture.
9. Cover the meat mixture with 5 pounds of cooked potato nuggets for each steamtable pans.
10. Cover each steamtable pan with pan liner (plastic wrap and aluminum foil will cause product to sweat and become soggy) and place them in the warmer until serving time. Cheese will melt while in warmer.
    CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

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DIRECTIONS

11. Portion with 6 ounce spoodle or ladle per ¾ cup serving. Each servings provides 2 oz. eq. meat/meat alternate and ½ cup starchy 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.

MISCELLANEOUS NOTES

100 servings: about 4½ gallons

NUTRIENTS PER SERVING

Calories	361	Dietary Fiber	3.21 g	Sodium	827.00 mg	Sat. Fat	8.78 g
Carbohydrates	23.72 g	Protein	16.81 g	Total Fat	21.21 g	Trans Fat	0.00 g