

# CHEESEBURGER PIE WITH BISCUITS

**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 cup
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
Pan Release Spray, Butter Flavored #2516	10 second spray
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	2 pounds + 11 ounces
Biscuit, Whole Grain, #1202	64 biscuits-2 grain

**DIRECTIONS**

1. Thaw the ground beef, onions, and green peppers in the refrigerator. Drain the onions and green peppers thoroughly before adding to the recipe  
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
2. Brown the ground beef. Drain the meat. Press the draining beef to remove excess fat. After draining the ground beef, continue to cook it.
3. Add the onions, green peppers, and garlic powder to the meat. Cook the mixture until the vegetables are tender.
4. 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 155 degrees F or higher for 17 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
5. Evenly distribute 2 quarts + 2 cups of the ground beef mixture into each steamtable pans (12" x 20" x 2½") that have been sprayed with pan release spray. For 64 servings use 2 steamtable pans.
6. Top each steamtable pan with 1 quart + 1 cup of shredded cheese.
7. Place 32 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 32 (8 x 4) servings in each steamtable pan, use the biscuits as a guide (cut portions so that each portion has one biscuit on top).

Serve immediately, or cover the steamtable pans and place them in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in the aluminum foil.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.

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	459	Dietary Fiber	3.00 g	Sodium	634.00 mg	Sat. Fat	10.04 g
Carbohydrates	37.00 g	Protein	22.50 g	Total Fat	24.00 g	Trans Fat	0.00 g

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## ILLUSTRATED STEPS FOR PREPARATION OF CHEESEBURGER PIE WITH BISCUITS

1.



Ground beef mixture topped with shredded cheese

2.



Baked Cheeseburger Pie in a steamtable pan.

3.



1 serving of Cheeseburger Pie