

# CHEESY BURGER BAKE WITH TOTS

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, ½ cup serving red/orange vegetable,  
½ cup serving starchy vegetable

**NUMBER OF PORTIONS:** 40 **SIZE OF PORTION:** ¾ cup

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



MEAT/MEAT ALTERNATE : VEGETABLES (RED/ORANGE) :  
VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 40 SERVINGS)
Beef, Gound, 80/20, #1001	8 pounds
Onions, Frozen, Diced, #1610	2 cups
Paste, Tomato, #10 Can, #2825	1 quart + 2 1/2 cups
Water, Municipal, Mississippi	3 quarts
Mustard, Powder, Dry, #2712	1 tablespoon + 2 teaspoons
Pepper, Black, Ground, #2718	2 teaspoons
Catsup, Tomato, Bulk, #2241	1 1/2 cups
Vinegar, White, Bulk, #2260	1 2/3 cups
Sugar, Brown, #2024	2 tablespoons , packed
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	1 pound + 12 ounces
Potatoes, Nugget Shaped, #1618	7 pounds

## DIRECTIONS

- If the beef 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.
- Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue cooking it.
- Add the onions to the beef and sauté them for about 5 minutes, or until the onion is tender.
- Mix the tomato paste, water, seasonings, catchup, vinegar, and brown sugar together. Then add this mixture to ground beef and simmer for 10 to 15 minutes.  
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.
- Pour 5 quarts of the mixture into full size 4-inch deep serving pans. For 40 servings use 1 serving pan.
- Sprinkle 1 pound + 12 ounces of cheese over each pan.
- Layer 5 quarts of potato nuggets in a single layer on top of each pan.
- Bake the casserole at 350 degrees F for 25 minutes or until tater tots are done and have been slightly browned.  
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.
- Remove the Cheesy Burger Bake from the oven. Serve it 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.

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**DIRECTIONS**

10. Portion a 6 ounce spoodle (¾ cup) per serving. Each portion provides 3 oz. eq. of meat/meat alternate, ½ cup serving of starchy vegetable, and ½ cup serving of red/orange 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 4 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 Blends or Creole Spice Blends.

**NUTRIENTS PER SERVING**

Calories	439	Dietary Fiber	3.17 g	Sodium	832.00 mg	Sat. Fat	9.05 g
Carbohydrates	31.73 g	Protein	20.17 g	Total Fat	25.75 g	Trans Fat	0.00 g

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## ILLUSTRATED STEPS FOR PREPARATION OF CHEESY BURGER BAKE WITH TOTS

1.



Cooking the ground beef and onions

2.



Mixing the tomato paste, water, seasonings, ketchup, vinegar, and brown sugar with the ground beef.

3.



Layering 5 quarts of potato nuggets in single layer on top of each pan.

4.



Pan of Cheesy Burger Bake ready for service

5.



1 serving of Cheesy Burger Bake