

pizza turkey burger



Serving Suggestion



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portion size:
1 sandwich

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
All Natural Turkey Patty W/D FC, 2.4 oz., #6134, thawed	50 ea.		100 ea.		<ol style="list-style-type: none"> 1. Preheat oven to 350° F. 2. Lay turkey patties on sheet pan and heat to 140° F. 3. Remove patties from oven. Spread 1 tbsp. marinara sauce on each patty. 4. Sprinkle .5 oz. of cheese on each patty and return to oven until cheese melts and patties reach an internal temperature of 165° F. as measured by meat thermometer. 5. Place one patty in each bun and hold at 140° F. until service. 6. Divide peppers, olives and onions into portions to serve on side or provide for self-service.
Marinara sauce, canned	1 qt. 2 ¼ c.		3 qt. ½ c.		
Cheese, mozzarella, USDA, shredded		1 lb. 12 oz.		3 lbs. 4 oz.	
Hamburger buns, mixed grain, 4 in.	50 ea.		100 ea.		
Black olives, sliced, canned	2 c.		1 qt.		
Sweet onions, sliced	1 qt.		2 qt.		
Green peppers, sliced		1 lb.		2 lbs.	

Note: Recipe and nutritional analysis are for burgers made with one patty.

Alternative Preparation Methods:

Convection oven - 300° F.

Conventional oven - 350° F.

Estimated Reheating Times From Frozen:

In sleeve, cover pan, add ½ c. water for 1-1.5 hours.

Loose in covered pan, add ½ c. water for 1 hour.

Minimum target internal temperature must reach 165° F. as measured by meat thermometer.

• 1 serving provides 2.5 oz. meat/meat alternate,
2 servings bread grain.

For preparation by a food preparation establishment only,
according to the food code or equivalent.

Nutrients Per Serving

Calories	291 cal	Trans Fat	0 g	Carbohydrates	23.53 g
Fat	12.77 g	Cholesterol	58.22 mg	Dietary Fiber	2.53 g
Saturated Fat	4.64 g	Sodium	712.45 mg	Protein	23.29 g