



Asian Tuna Burger

USDA Recipe for CACFP

The Asian Tuna Burger has Albacore tuna mixed with flavorful bread-crumbs and spices, cooked and served on a whole grain roll.

CACFP CREDITING INFORMATION

One burger provides 2 oz equivalent meat, $\frac{3}{8}$ cup vegetable, and 1 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned low-sodium tuna, drained, broken into small pieces	3 lb 2 oz	2 qt ($\frac{3}{4}$ 66 $\frac{1}{2}$ oz cans)	6 lb 4 oz	1 gal (1 $\frac{1}{2}$ 66 $\frac{1}{2}$ oz cans)	1 Combine tuna, mayonnaise, garlic, ginger, soy sauce, onions, peppers, sesame oil, canola oil, egg whites, and breadcrumbs in a large bowl. Stir well.
Low-fat mayonnaise	10 $\frac{2}{3}$ oz	1 cup	1 lb 5 $\frac{1}{3}$ oz	2 cups	
Garlic, minced		2 Tbsp	3 oz	$\frac{1}{4}$ cup	
Fresh ginger, minced		1 Tbsp		2 Tbsp	
Low-sodium soy sauce		2 Tbsp		$\frac{1}{4}$ cup	
*Fresh green onions, top and bottom, diced finely	2 oz	$\frac{1}{4}$ cup 2 tsp	4 oz	$\frac{1}{2}$ cup 1 Tbsp 1 tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh red bell peppers, diced	4 oz	¾ cup	8 oz	1 ½ cups	
Sesame oil		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Canola oil		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Egg whites	4 oz	½ cup	8 oz	1 cup	
Panko bread crumbs	6 oz	1 ½ cups 2 Tbsp	12 oz	3 ¼ cups	
					<p>2 Using a No. 8 scoop, portion ½ cup (about 2 ⅔ oz) tuna patties onto a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray. Flatten 25 meat patties into an oval shape in each pan. For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>3 Bake: Conventional oven: 400 °F for 10 minutes. Convection oven: 375 °F for 8 minutes.</p>
					<p>4 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p>5 Remove from oven. Set tuna patties aside for step 7.</p>
Mini whole-grain rolls (1 oz each)	1 lb 9 oz	25 each	3 lb 2 oz	50 each	<p>6 Place the bottom half of 25 rolls on a steam table pan (12" x 20" x 2 ½"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>7 Place 1 tuna patty on top of each bottom half of roll.</p>
*Fresh romaine lettuce	12 ½ oz	25 each	1 lb 9 oz	50 each	<p>8 Place 1 lettuce leaf (about ½ oz) on top of each tuna patty.</p>



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh tomatoes, sliced	1 lb 9 oz	25 each	3 lb 2 oz	50 each	<p>9 Place 1 tomato slice (about 1 oz) on top of lettuce.</p> <p>10 Place top half of roll on each sandwich.</p> <p>11 Critical Control Point: Hold for hot service at 140 °F or higher.</p> <p>12 Serve 1 burger.</p>



NUTRITION INFORMATION

For 1 burger.

NUTRIENTS	AMOUNT
Calories	213
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Total Fat	6 g
Saturated Fat	1 g
Cholesterol	28 mg
Sodium	382 mg
Total Carbohydrate	24 g
Dietary Fiber	3 g
Total Sugars	4 g
Added Sugars included	N/A
Protein	17 g
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Vitamin D	0 IU
Calcium	41 mg
Iron	1 mg
Potassium	197 mg

N/A=no data available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Green onions	3 oz	6 oz
Romaine lettuce	1 lb 4 oz	2 lb 8 oz
Tomatoes	1 lb 14 oz	3 lb 12 oz
Red bell peppers	5 oz	10 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 4 lb 6 oz	About 8 lb 12 oz
About 2 qt ¾ cup/25 burgers	About 1 gal 1 ½ cups/50 burgers

