



# Pizza Burger

## USDA Recipe for CACFP

Our Pizza Burger recipe features lean ground turkey cooked in a tasty tomato sauce and served on a whole grain roll. Check out our new twist on an old school favorite!

### CACFP CREDITING INFORMATION

One sandwich provides 2 oz equivalent meat/meat alternate, ¼ cup vegetable, and 1.75 oz equivalent grains.

| INGREDIENTS                              | 25 SERVINGS |                    | 50 SERVINGS |                  | DIRECTIONS   |
|--|-------------|--------------------|-------------|------------------|--|
|  | Weight      | Measure            | Weight      | Measure          |  |
| Raw ground turkey (no more than 15% fat) | 3 lb 6 oz   | 1 qt<br>2¾ cups    | 6 lb 12 oz  | 3 qt<br>1 ½ cups | <b>1</b> Place ground turkey in a large stock pot. Heat uncovered over high heat for 5–8 minutes. Stir often until meat is well done.  |
|  |             |                    |             |                  | <b>2</b> Critical Control Point:<br>Heat to 165 °F or higher for at least 15 seconds.  |
|  |             |                    |             |                  | <b>3</b> Remove meat from heat. Drain turkey in a colander. Return meat to heat.   |
| *Fresh onions, chopped                   | 8 oz        | 1 ½ cups<br>1 Tbsp | 1 lb        | 3 cups<br>2 Tbsp | <b>4</b> Add onions, garlic powder, salt, pepper, basil, oregano, marjoram, and thyme. Stir well. Cook uncovered over medium–high heat for 1–2 minutes, stirring occasionally. |
| Garlic powder                            |             | 11/8 tsp           |             | 2 ¼ tsp          |  |

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|---|-------------|---------------------------|-------------|------------------------|---|
|   | Weight      | Measure                   | Weight      | Measure                |   |
| Salt  |             | 11/8 tsp                  |             | 2 ¼ tsp                |   |
| Ground black or white pepper                      |             | ½ tsp                     |             | 1 tsp                  |   |
| Dried basil                                       |             | 1 ½ Tbsp                  |             | 3 Tbsp                 |   |
| Dried oregano                                     |             | 1 ½ Tbsp                  |             | 3 Tbsp                 |   |
| Dried marjoram                                    |             | 1 Tbsp<br>¾ tsp           |             | 2 Tbsp<br>1 ½ tsp      |   |
| Dried thyme                                       |             | ¾ tsp                     |             | 1 ½ tsp                |   |
| Water   |             | 3¾ cups                   |             | 1 qt<br>3 ½ cups       | <b>5</b> Add water and tomato paste. Heat uncovered over medium–high heat for 2–3 minutes, stirring frequently.   |
| Canned no-salt-added tomato paste                 | 14 oz       | 1 ½ cups (1/8 No. 10 can) | 1 lb 12 oz  | 3 cups ( ¼ No. 10 can) |   |
|   |             |                           |             |                        | <b>6</b> Reduce heat to medium. Simmer uncovered for 5 minutes.   |
|   |             |                           |             |                        | <b>7</b> Pour 3 qt (about 4 lb 14 ½ oz) pizza burger mixture into a steam table pan (12" x 20" x 2½"). Set aside for step 9.<br>For 25 servings, use 1 pan.<br>For 50 servings, use 2 pans. |
| Whole-grain hamburger buns (at least 1.8 oz each) | 2 lb 13 oz  | 25 each                   | 5 lb 10 oz  | 50 each                | <b>8</b> Place bottom half of each bun on a sheet pan (18" x 26" x 1").<br>For 25 servings, use 2 pans.<br>For 50 servings, use 4 pans.   |
|   |             |                           |             |                        | <b>9</b> Using a No. 8 scoop, portion ½ cup (about 31/5 oz) pizza burger mixture onto bottom half of each bun.  |



## NUTRITION INFORMATION

For 1 sandwich.

| NUTRIENTS                 | AMOUNT        |
|---------------------------|---------------|
| <b>Calories</b>           | <b>242</b>    |
| <b>Total Fat</b>          | <b>7 g</b>    |
| Saturated Fat             | 3 g           |
| Cholesterol               | 36 mg         |
| <b>Sodium</b>             | <b>442 mg</b> |
| <b>Total Carbohydrate</b> | <b>27 g</b>   |
| Dietary Fiber             | 4 g           |
| Total Sugars              | 5 g           |
| Added Sugars included     | N/A           |
| <b>Protein</b>            | <b>16 g</b>   |
| Vitamin D                 | 42 IU         |
| Calcium                   | 237 mg        |
| Iron                      | 4 mg          |
| Potassium                 | 271 mg        |

N/A=data not available.

## SOURCE

USDA Standardized Recipes Project.

## MARKETING GUIDE

| Food as Purchased for | 25 Servings | 50 Servings |
|-----------------------|-------------|-------------|
| Mature onions         | 10 oz       | 1 lb 4 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 5 lb                      | About 10 lb                    |
| About 2 qt 2 cups/25 sandwiches | About 1 gal 1 qt/50 sandwiches |