



Pizza Burger

USDA Recipe for Schools

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!

NSLP/SBP CREDITING INFORMATION

One sandwich provides 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup additional vegetable, and 1.75 oz equivalent grains.

| INGREDIENTS | 50 SERVINGS | | 100 SERVINGS | | DIRECTIONS |
|--|-------------|------------------|--------------|----------------------|--|
| | Weight | Measure | Weight | Measure | |
| Raw ground turkey (no more than 15% fat) | 6 lb 12 oz | 3 qt 1 ½ cups | 13 lb 8 oz | 1 gal 2 qt 3 cups | <p>1 Place ground turkey in a large stock pot. Heat uncovered over high heat for 5–8 minutes. Stir often until meat is well done.</p> <p>2 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p> <p>3 Remove meat from heat. Drain turkey in a colander. Return meat to heat.</p> |
| | | | | | |
| *Fresh onions, chopped | 1 lb | 3 cups 2 Tbsp | 2 lb | 1 qt 2 ¼ cups | |
| | | | | | <p>4 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.</p> |

| INGREDIENTS | 50 SERVINGS | | 100 SERVINGS | | DIRECTIONS |
|-----------------------------------|-------------|---------------------------|--------------|-----------------------------------|---|
| | Weight | Measure | Weight | Measure | |
| Garlic powder | | 2 ¼ tsp | | 1 Tbsp 1 ½ tsp | |
| Salt | | 2 ¼ tsp | | 1 Tbsp 1 ½ tsp | |
| Ground black or white pepper | | 1 tsp | | 2 tsp | |
| Dried basil | | 3 Tbsp | | ¼ cup 2 Tbsp | |
| Dried oregano | | 3 Tbsp | | ¼ cup 2 Tbsp | |
| Dried marjoram | | 2 Tbsp 1 ½ tsp | | ¼ cup 1 Tbsp | |
| Dried thyme | | 1 ½ tsp | | 1 Tbsp | |
| Water | | 1 qt 3 ½ cups | | 3 qt 3 cups | 5 Add water and tomato paste. Heat uncovered over medium-high heat for 2–3 minutes, stirring frequently. |
| Canned no-salt-added tomato paste | 1 lb 12 oz | 3 cups (¼ No. 10 can) | 3 lb 8 oz | 1 qt 2 cups (½ No. 10 can) | |
| | | | | | 6 Reduce heat to medium. Simmer uncovered for 5 minutes. |
| | | | | | 7 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. For 50 servings, use 2 pans. For 100 servings, use 4 pans. |



| INGREDIENTS | 50 SERVINGS | | 100 SERVINGS | | DIRECTIONS |
|---|-------------|----------------------------|--------------|------------------|---|
| | Weight | Measure | Weight | Measure | |
| Whole-grain hamburger buns (at least 1.8 oz each) | 5 lb 10 oz | 50 each | 11 lb 4 oz | 100 each | <p>8 Place bottom half of each bun on a sheet pan (18" x 26" x 1"). For 50 servings, use 4 pans. For 100 servings, use 8 pans.</p> |
| | | | | | <p>9 Using a No. 8 scoop, portion ½ cup (about 31/5 oz) pizza burger mixture onto bottom half of each bun.</p> |
| Low-fat mozzarella cheese, shredded | 1 lb 9 oz | 1 qt 3 ½ cups 2 Tbsp | 3 lb 2 oz | 3 qt 3 ¼ cups | <p>10 Sprinkle about 2 Tbsp (½ oz) cheese over each sandwich.</p> |
| | | | | | <p>11 Place top half of bun on top of each sandwich.</p> |
| | | | | | <p>12 Bake: Conventional oven: 400 °F for 8 minutes. Convection oven: 350 °F for 6 minutes.</p> |
| | | | | | <p>13 Critical Control Point: Hold for hot service at 135 °F or higher.</p> |
| | | | | | <p>14 Serve 1 sandwich.</p> |



NUTRITION INFORMATION

For 1 sandwich.

| NUTRIENTS | AMOUNT |
|---------------------------|---------------|
| Calories | 242 |
| <hr/> | |
| Total Fat | 7 g |
| Saturated Fat | 3 g |
| Cholesterol | 36 mg |
| Sodium | 442 mg |
| Total Carbohydrate | 27 g |
| Dietary Fiber | 4 g |
| Total Sugars | 5 g |
| Added Sugars included | N/A |
| Protein | 16 g |
| <hr/> | |
| 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 | 50 Servings | 100 Servings |
|-----------------------|-------------|--------------|
| Mature onions | 1 lb 4 oz | 2 lb 8 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

| 50 Servings | 100 Servings |
|--------------------------------|---------------------------------|
| About 10 lb | About 20 lb |
| About 1 gal 1 qt/50 sandwiches | About 2 gal 2 qt/100 sandwiches |

