



Sloppy Joe on a Roll

USDA Recipe for Schools

Our Sloppy Joe on a Roll features a truly delectable combination of lean ground turkey and lean ground beef cooked in a flavorful tomato sauce featuring green onions and spices. All this nutritious deliciousness is served on a whole-grain roll.

NSLP/SBP CREDITING INFORMATION

1 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	
Ground beef, raw (no more than 10% fat)	3 lb 8 oz	1 qt 3 cups	7 lb	3 qt 2 cups	1 Place ground turkey and ground beef in a large stock pot. Heat uncovered over high heat for 5–8 minutes. Stir often until meat is well done.
Ground turkey, raw (no more than 15% fat)	6 lb	3 qt	12 lb	1 gal 2 qt	
					2 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					3 Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.
*Onions, fresh, chopped	10 oz	2 cups	1 lb 4 oz	1 qt	4 Add onions, garlic powder, dry mustard, pepper, and sugar. Cook uncovered over medium–high heat for 1–2 minutes, stirring occasionally.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Garlic powder		1 Tbsp		2 Tbsp	
Dry mustard		2 Tbsp		¼ cup	
Black or white pepper, ground		1 tsp		2 tsp	
Brown sugar	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
Water		2 cups		1 qt	5 Add water, vinegar, catsup, and tomato paste. Stir well. Heat uncovered over medium-high heat for 1–2 minutes.
White vinegar		1 cup 2 Tbsp		2¼ cups	
Catsup	1 lb 13 oz	2⅔ cups 2½ tsp	3 lb 10 oz	1 qt 1⅓ cups 1 Tbsp 2 tsp	
Canned no-salt-added tomato paste	1 lb 12 oz	3 cups 1⅓ tsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 cups 2⅔ tsp (½ No. 10 can)	
*Green onions, fresh, tops and bottoms, chopped	4 oz	½ cup 1 Tbsp 1½ tsp	8 oz	1 cup 3 Tbsp	6 Reduce heat to medium. Add green onions. Simmer uncovered for 5–10 minutes.
					7 Pour 2 qt 2 cups (5 lb 3 oz) sloppy joe 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").</p> <p>For 50 servings, use 4 pans. For 100 servings, use 8 pans.</p>
					<p>9 Using a No. 12 scoop, portion 1/3 cup 2 1/2 tsp (about 3 oz) sloppy joe mixture onto bottom half of each bun.</p>
					<p>10 Place top half of bun on top of each sandwich.</p>
					<p>11 Critical Control Point: Hold for hot service 135 °F or higher.</p>
					<p>12 Serve 1 sandwich.</p>



NUTRITION INFORMATION

For 1 sandwich.

NUTRIENTS	AMOUNT
Calories	260
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Total Fat	7 g
Saturated Fat	2 g
Cholesterol	40 mg
Sodium	420 mg
Total Carbohydrate	32 g
Dietary Fiber	2 g
Total Sugars	11 g
Added Sugars included	N/A
Protein	17 g
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Vitamin D	3 IU
Calcium	99 mg
Iron	4 mg
Potassium	430 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature yellow onions	12 oz	1 lb 8 oz
Mature green onions	6 oz	12 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 6 oz	About 20 lb 12 oz
About 1 gal 1 qt ³ / ₄ cup/50 sandwiches	About 2 gal 2 qt 1 ¹ / ₂ cups/100 sandwiches