

Recipe Prep Sheet

Anderson County BOE

990221 - Cheeseburger, Mushroom Swiss Burger

Recipe HACCP Process: #2 Same Day Service
 Source: ACS local
 Number of Portions: 1
 Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions
990356	Beef Patty, All Beef	1 Patty	Heat Burgers to 165 degrees for 4 minutes. ☐ Hold at or above 150° until ready to assemble sandwich. ☐
902365	Bread, Hamburger Bun, WG	1 BUN	
990591	Cheese, Swiss	1 Slice	
990024	MUSHROOM,OYSTER,RAW	2 oz	Slice onion and mushrooms. Spray a small pan with butter spray. Place onions and mushrooms in pan and cook through until tender. Stir often while cooking. Place swiss cheese on top of heated patty. Top cheese with 2 oz of cooked mushrooms and onions. Top with bun top. Hold at 135° or above until service.
901062	ONIONS,RED,RAW	1 oz	
			Serve with lettuce,tomato,pickle,and condiment if desired.

*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	391.809 kcal	Total Fat	19.328 g	Total Dietary Fiber	5.843 g	Vitamin C	2.098 mg	44.397% Calories from Total Fat
Saturated Fat ¹	*7.543* g	Trans Fat ²	*0.000* g	Protein	22.737 g	Iron	3.254 mg	*17.327%* Calories from Sat Fat
Sodium ¹	669.399 mg	Cholesterol	62.656 mg	Vitamin A	14.742 IU	Water	*75.571* g	*0.000%* Calories from Trans Fat
Total Sugars	*3.506* g	Carbohydrate	35.306 g	Calcium	119.221 mg	Ash	*0.700* g	36.044% Calories from Carbohydrates
Added Sugars	*3.000* g							
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$1.53			23.212% Calories from Protein
Type of Fat	-							

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Components							
Meat/Meat ALT	2.5 oz eq	Grain	2 oz eq	Fruit	cup	Vegetable	.25 cup
						Milk	cup

Allergens							
Milk	Soy	Wheat					

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