RECIPE NAME: Italian Pizza Sandwich

File No:

Grade Group: K-8, 9-12	HACCP Process:
Number of Portions: 50	☐ #1 No Cook
Portion Size: 1 sandwich	☐ #2 Cook & Serve Same Day
Serving Utensil:	☐ #3 Includes Cooling Step
Servings per Pan:	

Recipe Adapted From:

Child Nutrition Recipe Box

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Ingredients	Weight	Measure
Turkey, Ground, Fresh or Frozen	6 ¾ lb	
Onions, Raw, Chopped	1 lb	
Garlic Powder		2 tsp
Salt		2 tsp
Pepper, Black		1 tsp
Basil, Dried		3 Tbsp
Oregano, Dried		3 Tbsp
Marjoram, Dried		2 Tbsp + 1 ½ tsp
Thyme, Dried		1 ½ tsp
Water		1 qt + 3 ½ cups
Tomato Paste, Canned, Without Added Salt		3 cups
Hamburger Bun, Whole Grain-Rich, 4" (57 g)		50 each
Cheese, Mozzarella, Shredded	1 lb 9 oz	

Total Yield: 50 sandwiches		Number of Pans: 4
Weight: 10 lb	Measure (volume): 1 gal 1 qt	Pan Size: 18" x 26" x 1"

Procedure

1. Cook ground raw turkey in a large pot. Heat uncovered over high heat until meat is well done.
2. Remove from heat and drain meat. Return meat to medium high heat, add onions, garlic powder, salt, pepper, basil, oregano, marjoram, and thyme. Cook uncovered, mixing well.
3. Add water and tomato paste, continue to heat uncovered stirring often. Simmer uncovered for five minutes.
4. Divide mixture in half between two steam table pans (12" x 20" x 2 ½"). Keep warm.
5. Place bottom half of each hamburger bun on a sheet pan (18" x 26" x 1"); use four sheet pans.
6. Place a No. 8 scoop (½ cup) of meat mixture onto bottom half of each bun.
7. Sprinkle two tablespoons (½ oz) cheese over each open-faced sandwich.
8. Place top half of bun on each sandwich.
9. Bake: Conventional oven - 400°F for 8 minutes.
   Convection oven - 350°F for 6 minutes.

CCP: Hot hold for service at 135°F or higher.

Crediting: 2.0 oz eq. M/MA, 2.0 oz eq. WGR, ⅛ cup R/O, ⅛ cup additional vegetable*

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12				
Meat/Meat Alternate	2.0 oz eq.				
Vegetable Subgroups total: ¼ cup*	DG	B/P	R/O	S	O
			⅛ c.		
Fruits					
Grains	2.0 oz eq.				
Calories:	256				
Saturated Fat (g):	1.80 g				
Sodium (mg):	558.28 mg				

Equipment (if not specified in procedures above):

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other