

IMPOSSIBLE™

IMPOSSIBLE™ BURGER WITH QUESO

Prepared Using Impossible™ Burger Patties Made From Plants, Fully Cooked

Lunch Entree

QUANTITY

INGREDIENTS

50 patties	Impossible Burger, RTE, 3.24", 57/2.8oz, 2 MMA, CN
50 buns	Hamburger Buns, White Wheat, 10pk/cs, 12ct/ 4", 2 WG, Alpha Baking, 51667
1 gal. 1 qt. shredded	Lettuce, Cos or Romaine, Raw
2 qt.	Corn & Black Bean Fiesta, FRZ, RSTD, 16.25#, 6/2.5#, 61/3.93oz, .5V, Simplot, 10071179777762
1 qt.	Pico de Gallo
1 lb. 8 oz.	Queso Blanco, Reduced Fat, 6/5#, 240/2oz, JTM 5725 (1M)

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

DIRECTIONS

1. Arrange frozen Impossible burgers in a single layer on parchment lined sheet pan and cook at 375°F for 17-19 minutes - to an internal temperature of 145°F.
2. When finished cooking, hold in a hot box at 145°F until ready to build the burgers.
3. In mixing bowl, combine the black bean and corn salsa with Tajin chili-lime seasoning. Hold under refrigeration until ready to serve.
4. Warm the cheese sauce to manufacturers' specifications when ready to build burgers

ASSEMBLE BURGERS:

1. Open sliced buns and lay cooked burger on bottom bun.
2. Use a 1/2 oz. ladle to top burger with warmed cheese sauce.
3. Top queso with 1/8 cup shredded lettuce.
4. With a 1 oz. spoodle with holes (or 1/8 cup), top lettuce with black bean & corn salsa.
5. Top with 1 oz. Pico de Gallo.
6. Place top bun over the burger and serve.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

MEAL COMPONENTS

2 M/MA
per serving

2 GE
per serving

Impossible™ Burger with Queso

Serving Size: 1 Burger

Yield: 50 Burger

Nutrition Facts

Serving Size: 1 Burger

Serving Weight: 223.943 gm

Amounts per Serving

Calories 391.369 kcal

Total Fat	14.242 gm
Saturated Fat	5.514 gm
Trans Fat	0.002 gm*
Cholesterol	5.417 mg
Sodium	704.636 mg
Potassium	705.413 mg*
Carbohydrates	40.903 gm
Fiber	9.849 gm
Sugars	6.653 gm
Protein	24.466 gm

Iron	4.952 mg
Calcium	223.442 mg
Vitamin A (IU)	1939.272 iu*
Vitamin C	6.424 mg*
Vitamin D	0.000 mcg*
Saturated Fat % of Calories	12.68%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

2 oz of Meat/Meat Alternates
2 oz (eq) of Grains

Allergens

Milk, Soy, Wheat