IMPOSSIBLE™ SLOPPY JOES

Prepared Using Impossible™ Beef Made from Plants

Lunch Entree

**QUANTITY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Impossible™ Beef Made from Plants, Slb Ground, Raw, Unseasoned, 4 Packs, 20lb Case</td>
<td>10 lb.</td>
</tr>
<tr>
<td>Onions, Raw</td>
<td>10 oz.</td>
</tr>
<tr>
<td>Spices, Garlic Powder</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Spices, Mustard, Dry, Ground, 52100002538</td>
<td>2 Tbsp.</td>
</tr>
<tr>
<td>Pepper, Black, 1/25#, Chef's Seasoning, 14775</td>
<td>1 tsp.</td>
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<tr>
<td>Sugars, Brown</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Water, Bottled, Generic</td>
<td>2 cups</td>
</tr>
<tr>
<td>Ketchup, 33% Fancy, 3/1.5gal, Red Gold, REDY53H</td>
<td>1 lb, 8 oz.</td>
</tr>
<tr>
<td>Tomato Paste, 6/#10 cans, 111oz, Red Gold, REDUA99</td>
<td>1 lb.</td>
</tr>
<tr>
<td>Onions, Spring or Scallions (includes tops and bulb), Raw</td>
<td>4 oz.</td>
</tr>
<tr>
<td>Hamburger Buns, Sliced, 3.75&quot;, 16.25#, 120/2 oz, 2WG, Bake Crafters, 472</td>
<td>50 buns</td>
</tr>
</tbody>
</table>

**INGREDIENTS**

- Impossible™ Beef Made from Plants, Slb Ground, Raw, Unseasoned, 4 Packs, 20lb Case
- Onions, Raw
- Spices, Garlic Powder
- Spices, Mustard, Dry, Ground, 52100002538
- Pepper, Black, 1/25#, Chef's Seasoning, 14775
- Sugars, Brown
- Water, Bottled, Generic
- Ketchup, 33% Fancy, 3/1.5gal, Red Gold, REDY53H
- Tomato Paste, 6/#10 cans, 111oz, Red Gold, REDUA99
- Onions, Spring or Scallions (includes tops and bulb), Raw
- Hamburger Buns, Sliced, 3.75", 16.25#, 120/2 oz, 2WG, Bake Crafters, 472

**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. Place ground Impossible Beef in a large stock pot. Heat uncovered over high heat for 5-8 minutes. Stir often until meat is well done.
2. Remove meat from heat.
3. Add onions, garlic powder, dry mustard, pepper, and sugar. Cook uncovered over medium-high heat for 1-2 minutes, stirring occasionally.
5. Reduce heat to medium. Add green onions. Simmer uncovered for 5-10 minutes.
6. Pour 2 qt 2 cups (5 lb 3 oz) sloppy joe mixture into a steam table pan. Set aside for assembly.

**ASSEMBLY INSTRUCTIONS:**

For 50 servings, use 2 pans.
1. Place bottom half of each bun on a sheet pan (18" x 26" x 1").

For 50 servings, use 4 pans.
1. Using a No. 12 scoop, portion ¼ cup (about 3 oz) sloppy joe mixture onto bottom half of each bun.
2. Place top half of bun on top of each sandwich.
3. Serve immediately.

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

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**MEAL COMPONENTS**

**2 M/MA**

per serving

**2 GE**

per serving

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**Impossible™ Sloppy Joes**

**Serving Size:** 1 Sandwich

**Yield:** 50 Sandwiches

**Nutrition Facts**

**Serving Size:** 1 Sandwich

**Serving Weight:** 190.359 gm

**Amounts per Serving**

- Calories: 326.977 kcal
- Iron: 4.340 mg
- Calcium: 199.860 mg
- Vitamin A (IU): 102.771 iu*
- Vitamin C: 1.809 mg*
- Vitamin D: 0.000 mcg*
- Total Fat: 10.966 gm
- Saturated Fat: 4.540 gm
- Trans Fat: 0.000 gm*
- Cholesterol: 0.000 mg
- Sodium: 636.357 mg
- Potassium: 718.604 mg*
- Carbohydrates: 38.537 gm
- Fiber: 7.269 gm
- Sugars: 8.260 gm
- Protein: 18.851 gm

* = Indicates missing Nutrient Information.
^ = Indicates user added nutrient.

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

**Soy, Wheat**

**Attributes**

Vegetarian

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**WARNING:** the data contained within this report cannot be used for and does not provide menu planning or medical treatment for anyone with a medical condition, dietary restriction or food allergy. Use of the services to provide menu planning or medical treatment for anyone with a medical condition, dietary restriction or food allergy is a violation of the terms of this service. Any subscriber planning for or treating medical conditions, dietary restrictions or a food allergy must consult a medical professional for assistance. Trans fat values are provided for information purposes only, not for monitoring purposes.