

Cowboy Burger - NSLP

General Information

Recipe #	Category	Source
2032418	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Beef, ground, 90% lean meat / 10% fat, raw	17 lbs.	
Cheese, mozzarella, nonfat	3 qt. shredded	
Bread, crumbs, dry, grated, seasoned	1 qt., 1 pt.	
Onions, raw	1 qt. chopped	
Peppers, sweet, green, raw	1 qt. chopped	
Spices, oregano, dried	1/4 c. leaves	
Spices, pepper, black	2 tsp. ground	
Beans, pinto, canned, drained solids	1 qt., 1 pt. drained	
Tomatoes, red, ripe, canned, packed in tomato juice	1 qt., 1 pt.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	100 bun	



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Serving Size	Yield
1 Each	100.00

Nutrition Facts

Serving Size 1 Each (194 gm)

Amount Per Serving	% Daily Value*
Calories	352.958
Total Fat 10.276 gm	15.809%
Saturated Fat 3.161 gm	15.807%
Trans Fat 0.416* gm	
Cholesterol 52.635 mg	17.545%
Sodium 609.351 mg	25.39%
Total Carbohydrate 37.386 gm	12.462%
Dietary Fiber 3.822 gm	15.286%
Total Sugars 5.467 gm	
Includes 3.000 * gm of Added Sugars	
Protein 27.851 gm	55.702%
Vitamin A 25.093* mcg RAE	2.788%
Vitamin C 7.289* mg	12.149%
Vitamin D 0.077 mcg	0.386%
Calcium 209.378 mg	20.938%
Iron 3.892 mg	21.622%
Potassium 455.722 mg	9.696%
Saturated Fat % of Calories	8.061%
Added Sugar % of Calories	3.400 %

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

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. Combine all ingredients into a large mixing bowl and stir until all ingredients are fully incorporated.
2. Using a 5oz scoop, portion burgers onto sheet tray, or 18x13 inch pan, lined with parchment paper. Bake at 350 degrees F for 20 minutes or until the internal temperature reaches 165 degrees F.
3. To serve, place one patty on a warm bun.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

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 products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

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.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

Grains

2 oz

CCP: Heat to 165° F or higher for at least 15 seconds.

Added Sugar Limitations i

Not applicable.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

Vendors

Alpha Baking Co. 

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

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: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

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

Dates

Last Updated

Created

12-11-2025

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