Cheeseburger Blast Unwrap

CategoryEntreeTotal Portions60Portion Size(s)1 each

Meal Components 2.25 oz eq M/MA; 2 oz eq grain; ¾ cup vegetable ½ cup dark green veg,

1/8 cup red/orange, 1/8 cup other



INGREDIENTS	WEIGHT	MEASURE
Ground beef, 85/15, frozen (USDA		
or Commercial)	10 lb	
Steak seasoning, no salt added		1/4 cup
Dehydrated onion		1/3 cup
Water, tap		2 cups
Romaine lettuce, fresh, untrimmed	7 lb 12 oz	
Tomatoes, fresh, whole	4 lb	
Red onion, fresh, whole	2 lb 12 oz	
10" tortillas, flour, whole grain-rich		
(at least 2 oz eq grain)	7 lb 8 oz	60 each
Cheddar cheese, yellow, reduced fat,		
shredded (USDA or Commercial)		15 oz
Pickles, low-sodium, canned, chips	2 lb 4 oz	
Catsup, low-sodium		3 ¾ cup
Yellow mustard, prepared		11/4 cups
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DIRECTIONS

- 1. Thaw ground beef: Thaw ground beef under refrigeration for 2-3 days before preparation. **CCP: Hold at**
- 2.Cook ground beef: Brown ground beef in tilt skillet. Drain well. Add steak seasoning blend, dehydrated onion, and 2 cups water. **CCP**: Heat to 160°F for at least 15 seconds. Hold at 140°F or higher.
- 3. Process Vegetables: Chop lettuce into bite-sized pieces, medium dice tomatoes, and chop red onion. **CCP: Hold at 41°F or lower.**
- 4.Build and serve unwraps: Shape each tortilla into 2 lb boats to create a bowl shape. Place 1 cup romaine in the bottom of each tortilla bowl. Top romaine with #8 scoop (2 oz wt) seasoned ground beef, 1 Tbsp (½ oz wt) cheddar cheese, 1 fl oz spoodle (2 Tbsp) tomatoes, 1 Tbsp red onion, 1 Tbsp (about 3 each) pickles, 1 Tbsp catsup, and 1 tsp mustard.

Nutrients Per One Serving (K-12)

Calories	372	kcal
Total Fat	18	g
Saturated Fat	6	g
Trans Fat	2	g
Cholesterol	57	mg
Sodium	534	mg
Total Carbohydrate	33	g
Total Dietary Fiber	6	g
Sugars	6	g
Protein	22	g
Vitamin A	4,398	IU
Vitamin C	7	mg
Calcium	54	mg
Iron	1	mg

