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	50 Servings		100 Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Onions, chopped		3 cups		1 1/2 qt	1. Heat veç
Green pepper, chopped		1 cup		2 cups	medium-h pepper, an
Garlic, minced		2 Tbsp		4 Tbsp	about 5 mi
Vegetable oil		2 Tbsp		4 Tbsp	2. Stir in to
Tomato sauce, low sodium		1/2 #10 can		1 #10 can	seasoning, heat to boi
Italian seasoning		1 Tbsp		2 Tbsp	simmer, co
Soy sauce		2 Tbsp		4 Tbsp	3. Measure mixer bow
Salt		2 tsp		1/2 Tbsp	lightly mas
Black pepper		2 tsp		1 Tbp	mashed be
Pinto or kidney beans, canned, rinsed, drained		1 #10 can		2 #10 can	4. Rinse TV stockpot w barbecue s
TVP (reconstituted textured vegetable protein)	1 lb		2 lb		10 minutes desired co
Tomatoes, canned, diced, undrained		1 1/2 qt		3 qt	5. Use No. mixture int
Whole-kernel corn, canned, drained		2 cups		1 qt	
Barbecue sauce		1 qt		2 qt	
Hamburger buns		50 each		100 each	

- 1. Heat vegetable oil in a stockpot on medium-high heat. Sauté onion, green pepper, and garlic in oil until tender, about 5 minutes.
- 2. Stir in tomato sauce, Italian seasoning, soy sauce, salt, and pepper; heat to boiling. Reduce heat and simmer, covered, 10 minutes.
- 3. Measure half of beans into mixer bowl; mix with paddle until lightly mashed. Add whole and mashed beans to stockpot.
- 4. Rinse TVP in cold water; add to stockpot with tomatoes, corn, and barbecue sauce. Simmer, covered, 10 minutes; uncover and cook until desired consistency, 10 to 20 minutes.
- 5. Use No. 8 scoop (1/2 cup) to spoon mixture into each bun.

Serving				Yield		Volume				
No. 8 scoop				50 Servings		50 each				
Meal component contribution: Each serving provides 2 servings grains/breads. For meat/meat alternate, refer to product specs.				100 Servings		100 each				
Nutrients Per Serving										
Calories	244 kcal	Saturated Fat	0.55 g	Iron	3.67 mg	% of calories from fat	16.50%			
Protein	11.95 g	Cholesterol	0 g	Calcium	117 mg	% of calories from saturated fat	2.58%			
Carbohydrate	44.52 g	Vitamin A	22 mcg	Sodium	595 mg	% of calories from sugar	23.73%			

Notes: Equipment list: stockpot, mixer. HACCP: 2)PHF-Same Day Service.

Vitamin C

Equipment list: stockpot, mixer. Recipe adapted from John Cadman, Haiku Elementary, Makawao, Hawaii.

8.97 mg



Dietary Fiber

5.46 g

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Total Fat

2.7 g