1 Serving Provides:

Garden Sloppy Joes

Cooking time: 25 minutes HACCP Process #2 Same Day Service



CACFP: ½ cup Vegetable, 1 ounce equivalent Meat/Meat Alternate, 2 ounces Grains NSLP: ¼ cup Red/Orange Vegetable, ¼ cup Other Vegetable,

1 ounce equivalent Meat/Meat Alternate, 2 ounces Grains

SFSP: ¹/₂ cup Vegetable, 1 ounce equivalent Meat/Meat Alternate, 2 ounces Grains

	40 Servings		80 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Vegetable oil		2 Tablespoons		¼ cup		
Onions, chopped	2 pounds	2 quarts	4 pounds	1 gallon		
Green pepper, chopped	1 pound 4 ounces	1 quart + 2 cups	2 pounds 8 ounces	3 quarts		
Carrot, grated	12 ounces	2 cups	1 pound 8 ounces	1 quart		
Ground beef (90% lean)	4 pounds		8 pounds			
Tomato sauce	2 pounds	1 quart	4 pounds	2 quarts		
Crushed tomatoes	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups		
Fresh mushrooms, chopped	2 pounds	3 quarts + 1 cup	4 pounds	1 gallon + 2 quarts + 2 cups		
Barbecue sauce		1 quart		2 quarts		
Whole wheat burger buns (56 grams is 2 ounce equivalents)		40		80		



Directions

- 1. Heat a large saucepan or a steam jacketed kettle over medium heat. Add the vegetable oil, onions, green peppers, and grated carrot. Sauté, stirring, until just softened, about 6 minutes.
- 2. Add the ground beef to the saucepan and break apart with a spoon or spatula. Increase the heat to medium-high and continue to cook until the beef browns slightly and there is no more visible pink beef.
- 3. Add the tomato sauce, crushed tomatoes, mushrooms and barbecue sauce. Bring to a low boil, then reduce the heat to a simmer. Continue to simmer for 15–20 minutes, stirring occasionally.

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

4. Transfer the cooked filling to a pan for holding and service.

CCP: Hold for hot service at 135° F or higher. Use a #8 scoop to portion $\frac{1}{2}$ cup of filling into each sandwich.

Garden Sloppy Joes, continued

Serving	Yield	Volume	Nutrients Per Serving						
1 sandwich	40 Servings: about 14 pounds	40 Servings: about 1 gallon 1 quart filling	Calories	269	Sodium	453 mg	Vitamin A	1775 IU	
80 Servings: about 28 pounds	80 Servings: about 2 gallons 2 quarts filling	Total Fat	7.5 g	Carbohydrate	36 g	Vitamin C	19 mg		
		Saturated Fat	1.9 g	Dietary Fiber	5 g	Iron	3 mg		
			Cholesterol	29 mg	Protein	17 g	Calcium	72 mg	

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