

# Sriracha® Tuna Mini Burger

Entree

Ingredients	20 Servings		60 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar, granulated		1 c		3 c	<ol style="list-style-type: none"> <li>1. Preheat oven to 400° F.</li> <li>2. Line sheet pan with parchment paper and spray with pan release.</li> <li>3. In a large bowl, prepare the brine by stirring together the sugar, vinegar and water until the sugar dissolves. Cover and set aside.</li> </ol>
Vinegar, distilled		1 c		3 c	
Water		½ c		1 ½ c	
Onion, red, raw, EP	10 oz	2 c	1 lb 14 oz	1 qt 2 c	<p><b>CCP: No bare hand contact with ready to eat foods.</b></p> <ol style="list-style-type: none"> <li>4. Rinse onions under running water.</li> <li>5. Cut onions in half and then into very thin strips.</li> <li>6. Mix the carrots and onions into the brine. To marinate, cover and hold in the refrigerator until service. This may be prepared a day in advance.</li> </ol> <p><b>CCP: Hold at 41° F or lower.</b></p> <ol style="list-style-type: none"> <li>7. In a large bowl, combine bread crumbs, yogurt, mayonnaise, onions, Sriracha®, lemon juice, and cayenne. Add undrained tuna and break into small pieces using freshly gloved hands. Mix well until all ingredients combined.</li> </ol>
Carrots, raw, shredded	8 oz	2 ¼ c	1 lb 8 oz	1 qt 2 ¾ c	
Onions, minced, EP	3 oz	½ c	9 oz	1 ½ c	
StarKist® Chunk Light Tuna in Water, 43 oz pouch		1 pouch		3 pouches	
Bread crumbs, dry, grated, plain	5 ½ oz	1 ¼ c	16 ½ oz	3 ¾ c	
Greek yogurt, plain		½ c		1 ½ c	
Mayonnaise		½ c		1 ½ c	
Sriracha®		3 Tbsp	4.5 oz	½ c + 1 Tbsp	
Lemon Juice, bottled or fresh		3 Tbsp	4.5 oz	½ c + 1 Tbsp	
Cayenne		½ tsp		1 ½ tsp	

Bread crumbs, dry, grated, plain	8 oz	2 c	1 lb 8 oz	1 qt 2 c	<p>8. Portion patties using a leveled no. 12 disher (3.25 oz).</p> <p>9. Gently flatten each portion into a patty, and coat each side with bread crumbs. Note: Divide bread crumbs and add remaining amount half way through patty preparation.</p> <p>10. Place patties on prepared sheet pan.</p> <p>11. Bake for 17 minutes. If necessary to hold, do not cover.</p> <p><b>CCP: Cook until internal temperature is at least 135° F.</b></p>
Bun, slider, WGR 1 oz		40 each		120 each	<p><b>CCP: No bare hand contact with ready to eat foods.</b></p> <p>12. Just prior to service, place cooked patties on bottom half of bun. Top each slider with 2 Tbsp of drained onion and carrot mixture using No. 30 disher. Serve 2 mini burgers per customer.</p> <p><b>CCP: Hold and serve at 135° F. or above.</b></p>

# Sriracha® Tuna Mini Burger

Meal Components: Meat/Meat Alternate, Grain

## Notes:

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

## Marketing Guide for Selected Items

Food as Purchased for	20 Servings	60 Servings
Onions, raw, red (1 lb AP = .88 lb)	11.6 oz	2 lbs 2.8 oz
Onions, raw, yellow (1 lb AP = .88 lb)	3.4 oz	10.3 oz

## Serving:

2 sandwiches provide 2 oz eq meat/meat alternate and 2 oz eq grain, ¼ c other vegetable

Serving Size	1 Serving Provides	Yield
K-8: 2 each 9-12: 2 each	K-8: 2 oz eq M/MA + 2 oz eq WGR 9-12: 2 oz eq M/MA + 2 oz eq WGR	20 or 60 servings

## Nutrients Per Serving

<b>Calories 375 kcal</b> <b>Protein 21.13 g</b> <b>Carb 54.2 g</b> <b>Total Fat 8.6 g</b>	<b>Sat Fat .96 g</b> <b>Chol 36.99 mg</b> <b>Vit A 1941.13 IU</b> <b>Vit C 2.32 mg</b>	<b>Iron 3.14 mg</b> <b>Calcium 136.79 mg</b> <b>Sodium 774 mg</b> <b>Dietary Fiber 3.42 g</b>
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