



## 825684 - Sriracha Tuna Mini Burger

Source: StarKist

Number of Portions: 60

Size of Portion: 2 each

### Components:

Meat/Alt: 2 oz

Grains: 2 oz

Fruit:

Vegetable:

Milk:

### Recipe Subgroups:

Whole Grain Rich

### Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
019335 SUGARS,GRANULATED..... 002053 VINEGAR,DISTILLED..... 014429 BEVERAGES,H2O,TAP,MUNICIPAL.....	3 cups 3 cups 1 1/2 cups	Preheat oven to 400° F. Line sheet pan with parchment paper and spray with pan release. Set aside for step 10. In a large bowl, prepare the brine by stirring together the sugar, vinegar and water until the sugar dissolves. Cover and set aside.
901049 ONIONS,RED,RAW..... 011124 CARROTS,RAW.....	1 lb + 14 ozs 1 lb + 8 OZS (shredded)	<b>CCP: No bare hand contact with ready to eat food.</b> Rinse onions under running water and drain in a colander. Cut onions in half and then into very thin strips. 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. <b>CCP: Hold at 41° F or lower.</b>
011282 ONIONS,RAW.....	9 OZS (chopped)	Rinse onions under running water and drain in a colander. Cut onions in half and then mince finely.
825594 Tuna, Pouch, 43 oz, Starkist 22120..... 827679 BREAD CRUMBS,DRY,GRATED,PLN..... 001287 YOGURT,GREEK,PLN,LOWFAT..... 826496 Mayonnaise, Regular, Dukes..... 826497 Sauce, Sriracha, Huy Fong..... 009524 LEMON JUC FROM CONC,BTLD,REAL LEMON... 002031 PEPPER,RED OR CAYENNE.....	2 pouch, 43 oz 1 lb + 1/2 oz 1 1/2 cups 1 1/2 cups 1/2 cup + 1 Tbsp 1/2 cup + 1 Tbsp 1/2 Tbsp	Place undrained tuna in a large bowl and break into small chunks using clean gloved hands. Add chopped yellow onion. Combine bread crumbs, yogurt, mayonnaise, onions, Sriracha®, lemon juice, and cayenne in a bowl and mix well. Add to tuna and mix gently until all ingredients combine evenly.
827679 BREAD CRUMBS,DRY,GRATED,PLN.....	1 lb + 8 ozs	Portion patties using a level No. 12 disher (3.25 oz). 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. Place breaded patties on prepared sheet pan. Bake for 17 minutes or until proper internal temperature is reached. If necessary to hold, do not cover.

		<b>CCP: Heat to 135° F or higher.</b>
826511 Bun, slider, WGR, Superbakery 8669.....	120 each, 1 oz	<b>CCP: No bare hand contact with ready to eat food.</b> Drain marinated onions and carrots. 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. <b>CCP: Hold for hot service at 135° F or higher</b>

\*Nutrients are based upon 1 Portion Size (2 each)

Calories	359	kcal	Cholesterol	*26*	mg	Sugars	*16.7*	g	Calcium	130.78	mg	20.92%	Calories from Total Fat
Total Fat	8.34	g	Sodium	697	mg	Protein	16.76	g	Iron	2.97	mg	2.29%	Calories from Saturated Fat
Saturated Fat	0.91	g	Carbohydrates	55.49	g	Vitamin A	1954.0	IU	Water <sup>1</sup>	*51.82*	g	*0.01%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00*	g	Dietary Fiber	3.52	g	Vitamin C	2.5	mg	Ash <sup>1</sup>	*0.78*	g	61.88%	Calories from Carbohydrates
												18.69%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.