



PIZZA VEGGIE BURGER WITH QUAKER KETTLE HEARTY® OATS

Each Serving Provides:

- 3 oz. eq. Whole Grain
- 2 oz. eq. Meat/Meat Alternate
- ½ cup Vegetable

Pizza Veggie Burger with Quaker Kettle Hearty® Oats

INGREDIENT

QUANTITY

INGREDIENTS FOR 44 SERVINGS:

- 47 ounces Quaker® Kettle Hearty® Oats
- 6 quarts Water, hot
- 6 pounds drained Beans, great northern white beans, low sodium, drained (about 1 ½ #10 cans or about 9 ½ pounds of beans with liquid)
- 1 lbs 10 oz Tomato paste, unsalted
- ¼ cup Italian seasoning, salt-free
- 4 tsp Garlic, granulated
- 4 tsp Onion, granulated
- 2 tsp Salt, kosher
- 2 ¾ lbs Mozzarella cheese, part skim, sliced
- 3 quarts Tomato sauce, low sodium
- 44 each Bun, whole-grain rich, 2 oz eq.
- 1 lbs Spinach, baby

PREPARATION

DIRECTIONS:

- Combine the Quaker® Kettle Hearty® Oats and hot water in a 4-inch deep, full steamtable pan. Stir to combine. Cover tightly. Place in a 375 °F oven for 30 - 40 minutes, until oats are tender and liquid is absorbed.
- If liquid is still remaining, remove the cover and cook for an additional 10 minutes.
- In a mixer, mash beans until creamy.
- Add tomato paste, Italian seasoning, garlic, granulated onion, and salt. Mix well.
- Add hot, cooked oats and blend well.
- Place in a full-size steamtable pan and let cool until batter is stiff (overnight).
CCP: Cool in refrigeration to 70 °F within 2 hours and 40 °F within 4 hours. Hold for cold service at 40 °F.
- Spray a parchment-lined, full-sized sheet tray with pan spray.
- Scoop burgers onto the sheet tray using a #5 scoop. Gently press the burgers to flatten the top. Burgers should be thick, do not press too hard to flatten. Bake at 375 °F for 25 to 30 minutes, or until burgers are solid and firm. Flip and bake for an additional 15 minutes.
- Top each veggie burger with a 1-ounce slice of mozzarella cheese. Place in a warmer.
CCP: Hold for hot service at 135 °F or higher.
- Warm the tomato sauce.

To assemble the burger:

- Place the bottom of the bun on a sheet tray or steamtable pan (depending on your preference for service).
- Spoon a #30 scoop (2 tablespoons) of tomato sauce into the inside of each bun. Scoop an additional #30 scoop of tomato sauce in a 2 oz. cup for dipping. Alternatively, place a #16 scoop of tomato sauce into a 2 oz. cup for dipping.
- Place the veggie burger on the bun.
- Garnish each burger with spinach leaves and place the bun on top. CCP: Hold for hot service at 135 °F or higher.

| Nutrition Facts | |
|------------------------|-------|
| 1 Serving: | |
| Calories | 510 |
| Saturated Fat | 3.5g |
| Sodium | 720mg |