***Recipe #143 Green Chile Hamburger, Updated***

***Serving Size and Ingredients: 3 oz. Beef, 1 oz or 0.5oz Cheese, 2 TBSP GC, 1 Wheat Bun***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 each | 50 each | 100 each | Beef Patties, 4 oz. raw |
| 1 ¾ lbs. | 3 ½ lbs. | 7 lbs. | Cheddar Cheese |
| ½ c | 1 c | 2 c | Water |
| ½ can | 1 can | 2 cans | Green Chile, canned, chopped, drained, #10 can |
| 25 each | 50 each | 100 each | Wheat Hamburger Buns |
|  |  |  |  |
| As Needed | As Needed | As Needed | Non-Fat Cooking Spray |
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***Recipe #143 Green Chile Hamburger***

***Instructions:***

1. ***Preheat oven to 325° F.***
2. ***Spray cooking sheets with non-fat cooking spray. Place beef patties on cooking sheets and cook for 10 minutes per side or until no longer pink in the center and required temperature below is met.***
3. ***Place cooked beef patties in heated steam table with broth to keep hot before serving.***
4. ***In a large pan heat the drained green chile and water. Once the green chile is heated throughout then drain any excess water.***
5. ***When ready to serve, place 1 beef patty, 1 oz or 0.5oz of cheese and 2 TBSP green chile on top, between each hamburger bun.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***