

Sloppy Joe on a Roll - USDA Recipe for CACFP

Makes: 25 or 50 Servings



Ingredients	25 Servings		50 Servings	
	Weight	Measure	Weight	Measure
Raw ground beef (no more than 10% fat)	1 lb 12 oz	3 1/2 cups	3 lb 8 oz	1 qt 3 cups
Raw ground turkey (no more than 15% fat)	3 lb	1 qt 2 cups	6 lb	3 qt
*Fresh onions, chopped	5 oz	1 cup	10 oz	2 cups
Garlic powder		1 1/2 tsp		1 Tbsp
Dry mustard		1 Tbsp		2 Tbsp
Ground black or white pepper		1/2 tsp		1 tsp
Brown sugar		1/8 cup 1 Tbsp	3 oz	1/4 cup 2 Tbsp
Water		1 cup		2 cups
White vinegar		1/2 cup 1 Tbsp		1 cup 2 Tbsp
Catsup	14 1/2 oz	1 1/3 cups 1 1/4 tsp	1 lb 13 oz	2 2/3 cups 2 1/2 tsp
Canned no-salt-added tomato paste	14 oz	1 1/2 cups 2/3 tsp (1/8 No. 10 can)	1 lb 12 oz	3 cups 1 1/3 tsp (1/4 No. 10 can)
*Fresh green onions, tops and bottoms, chopped	2 oz	1/4 cup 2 1/4 tsp	4 oz	1/2 cup 1 Tbsp 1 1/2 tsp
Whole-grain hamburger buns (at least 1.8 oz each)	2 lb 13 oz	25 each	5 lb 10 oz	50 each

Directions

- Place ground turkey and ground beef in a large stock pot. Heat uncovered over high heat for 5-8 minutes. Stir often until meat is well done.
- Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
- Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.
- Add onions, garlic powder, dry mustard, pepper, and sugar. Cook uncovered over medium-high heat for 1-2 minutes, stirring occasionally.
- Add water, vinegar, catsup, and tomato paste. Stir well. Heat uncovered over medium-high heat for 1-2 minutes.
- Reduce heat to medium. Add green onions. Simmer uncovered for 5-10 minutes.
- Pour 2 qt 2 cups (5 lb 3 oz) sloppy joe mixture into a steam table pan (12" x 20" x 2 1/2"). Set aside for step 9. For 25 servings, use 1 pan. For 50 servings, use 2 pans.

8. Place bottom half of each bun on a sheet pan (18" x 26" x 1"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.
9. Using a No. 12 scoop, portion 1/3 cup 2 1/2 tsp (about 3 oz) sloppy joe mixture onto bottom half of each bun.
10. Place top half of bun on top of each sandwich.
11. Critical Control Point: Hold for hot service 140 °F or higher.
12. Serve 1 sandwich.

Notes

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

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 sandwich provides 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup additional vegetable, and 1.75 oz equivalent grains.

CACFP Crediting Information: 1 sandwich provides 2 oz meat/meat alternate, 1/4 cup vegetable, and 1.75 serving grains/bread.

My Notes

Nutrition Information

Nutrients	Amount
Calories	260
Total Fat	7 g
Saturated Fat	2 g
Cholesterol	40 mg
Sodium	420 mg
Total Carbohydrate	32 g
Dietary Fiber	2 g
Total Sugars	11 g
Added Sugars included	N/A
Protein	17 g
Vitamin D	3 IU
Calcium	99 mg
Iron	4 mg
Potassium	430 mg
N/A - data is not available	

Meal Components

Vegetables	
Red & Orange	1/8 cup
Grains	1 3/4 ounces
Meat / Meat Alternate	2 ounces

[For more information on meal components and crediting, please visit the Food Buying Guide for Child Nutrition Programs.](#)