



# Buffalo Ranch Burger Bowl

Recipe Component: Meat/Meat Alternate and Dark Green Vegetable

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
AdvancePierre Foods Fully Cooked Beef Steak Burgers (68050/69050)	--	50	--	100	<ol style="list-style-type: none"> <li>1. <b>Heat Beef Steak Burgers:</b> <ol style="list-style-type: none"> <li>a. <u>Conventional Oven:</u> From a Frozen State: preheat oven to 350° F. Heat for 11-12 minutes</li> <li>b. <u>Convection Oven:</u> From a Frozen State: preheat oven to 350° F. Heat for 8-9 minutes.</li> </ol> </li> <li>2. CCP: Hold for hot service at 135°F or higher</li> <li>3. In a large bowl, whisk together the ranch dressing and buffalo sauce. Combine well</li> <li>4. Place 1 cup of spinach on serving dish</li> <li>5. Add ½ cup tomatoes and 1 oz. shredded carrots to spinach</li> <li>6. Top with 1 Beef Steak Burger and serve with 1 oz. Buffalo Ranch sauce</li> </ol>
Ranch Dressing	--	½ gallon	--	1 gallon	
Buffalo Sauce	--	½ cup	--	1 cup	
Baby Spinach	--	8 lbs.	--	16 lbs.	
Grape Tomatoes	--	25 cups	--	50 cups	
Shredded Carrots	--	50 oz.	--	100 oz.	

Notes
1 Serving provides: 2 oz. M/MA, ¾ cup Leafy Green Vegetables

Nutrients Per Serving			
Calories	220	Sodium	440 mg
Total Fat	13 g	Total Carbohydrate	13 g
Saturated Fat	4 g	Dietary Fiber	3 g
Cholesterol	40 mg	Protein	13 g

For questions please contact Meg Fuchs, RDN, LD at 513-372-9203 or [megan.fuchs@advancepierre.com](mailto:megan.fuchs@advancepierre.com)

\*\*Nutritionals are subject to change based on variations in ingredients.