

HAMBURGER YAKISOBA (GROUND BEEF)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
393 cal	24 g	35 g	16 g	106 mg	813 mg	28 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
SPAGHETTI NOODLES, DRY	6 lbs	1 gal 2-1/2 qts	
WATER, BOILING	33-1/2 lbs	4 gal	
SALT	1-1/4 oz	2 tbsp	
BEEF, GROUND, BULK, RAW, 90% LEAN	30 lbs		
PEPPERS, GREEN, FRESH, JULIENNE	5-1/4 lbs	1 gal	6-3/8 lbs
ONIONS, FRESH, CHOPPED	4-1/4 lbs	3 qts	4-3/4 lbs
SOY SAUCE	1-1/4 lbs	2 cup	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
GARLIC POWDER	3/4 oz	2-2/3 tbsp	
GINGER, GROUND	3/4 oz	1/4 cup 1/3 tbsp	
PEPPER, BLACK, GROUND	1/3 oz	1 tbsp	
WATER	4-1/8 lbs	2 qts	
ONIONS, GREEN, FRESH, SLICED	12-1/3 oz	3-1/2 cup	13-3/4 oz

Method

- 1 Cook spaghetti in salted water until tender, 10 to 12 minutes.
- 2 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart. Drain and skim off excess fat.
- 3 Combine beef with onions, peppers, soy sauce, salt, garlic powder, ginger, and pepper. Cook until onions are tender, about 10 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 4 Add water, green onions, and spaghetti. Mix thoroughly. Heat to serving temperature. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.