

TEXAS RANCHERO SLOPPY JOE

This sweet, smoky sandwich is a mix of lentils, mushroom and bell pepper. A hearty and satisfying meal.



ONE PORTION PROVIDES:
2 oz. meat/meat alternate, 2 oz. eq. grains

INGREDIENTS	100 SERVINGS	DIRECTIONS
Lentil crumbles, GroundPro	9 ½ pounds	1. Pre heat to 325°F. 2. In a stainless steel 2" full pan, place dried lentil crumbles (2.85 pounds or 1 bag) and hot water (2 quarts). Mix well and level the mixture. Place lid on pan and place in oven. 3. Bake in 325°F. oven for 12 minutes until all water absorbed Fluff with a fork. CCP-Minimum internal temperature should be 140°F. or above. Hot Hold: Hold at >= 140.00 °F
Water	6 quarts 2 ½ cups	
Mushrooms, white, fresh	3 pounds	4. To make mushroom duxelle: chop mushrooms in a food processor until a fine grind. 5. Toss with oil and spread on sheet pans. Bake at 375°F for 15 minutes
Canola/olive oil blend	¼ cup	
Peppers, red, sweet (bell), 1/4-inch diced	3 pounds	6. Sauté bell pepper in heated oil for 3 minutes

Canola/olive oil blend	¼ cup	7. Add cooked lentil crumbles and mushroom duxelle and sauté CCP-Minimum internal temperature should be at least 165°F. (for 15 seconds).
Barbecue sauce, smoky, smokehouse	2 quarts	8. Add BBQ sauce to mixture and simmer for 20 minutes
Bun, hamburger, whole grain rich	100 rolls (3 oz each)	9. Place #8 scoop filling on bottom of hamburger bun. Top with crown of bun. Serve Immediately

SERVING NOTES:

Serving size	1 Sandwich	Yield, weight	31 Pounds, 5 5/8 Ounces
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RECIPE NOTES:

NUTRIENTS PER SERVING							
Calories	453	Total Fat (gm)	6	Vitamin A (IU)	855	Iron (mg)	2.5
Protein (gm)	13	Saturated Fat (gm)	0	Vitamin C (mg)	30	Sodium (mg)	1063
Carbohydrate (gm)	87	Cholesterol (mg)	0	Calcium (mg)	14	Dietary Fiber (gm)	8.5