



Total Time
25 MIN.

Serving & Size
1 EACH

Difficulty
EASY

Bring two classic flavors together with our Pizza Burger Melt recipe made with Campbell's® Healthy Request® Condensed Tomato Soup and Prego® No Salt Added® Pasta Sauce.

Yields
50

Nutrition Facts	
Serving Size	1 EACH
Amount Per Serving	
Calories 361	
% Daily Value	
Total Fat 18.8g	29%
Saturated Fat 8.1g	41%
Cholesterol 61mg	20%
Sodium 601mg	25%
Total Carbohydrate 23.7g	8%
Dietary Fiber 2.6g	10%
Protein 23.1g	46%
Vitamin A 10%	Vitamin C 11%
Calcium 27%	Iron 10%

INGREDIENTS

WEIGHT

MEASURE

80% lean ground beef, raw

100 oz.



**Campbell's® Healthy Request®
Condensed Tomato Soup**, 50 oz ea

2 cans



**Prego® No Salt Added Pasta
Sauce**

2 cups

Parmesan cheese, grated

8 oz.

2 1/4 cups

vegetable cooking spray

whole wheat Italian bread

50 slices

part skim mozzarella cheese, shredded

50 oz.

12 1/2 cups

onion, sliced in 1/8-inch thick rings

2 lb.

6 cups

zucchini, thinly sliced

2 lb.

5 3/4 cups



TIP

Ground turkey may be substituted for ground beef.



INSTRUCTIONS

1. Form ground beef into 2 oz. patties. Cook to safe cooking temperature. Reserve.
CCP: Heat to a minimum internal temperature of 158°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
2. In large bowl, blend Campbell's® Healthy Request® Condensed Tomato Soup, Prego® No Salt Added Pasta Sauce and Parmesan cheese. Stir well to blend. Reserve.
CCP: Hold for cold service at 41°F until needed.
3. Spray rimmed sheet pans with cooking spray. Place bread slices on pans. Sprinkle each slice with 1-1/2 teaspoons (1/4 oz.) of cheese. Toast until cheese is golden brown (melted and bubbling slightly). Leave on pan for assembly.
4. To assemble, top each slice of toast with 1 cooked beef patty and:
 - ▣ rings of onion
 - ▣ zucchini slices
 - ▣ (1) 3 oz. ladle Tomato Sauce Mixture
 - ▣ 1-1/2 tablespoons (3/4 oz.) mozzarella cheese
5. Bake in a 400°F oven to a safe temperature. Serve immediately.
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.