Black Bean Burger

Burger Prep Ingredients:

Name	Portion Size
Black beans, drained	2 cups
Corn & Black Bean Salsa	2 cups
Red onion, finely diced	1/2 cup
Green Pepper, finely diced	1/2 cup
Flour	1/2 cup
Salt	1/2 tsp
Pepper	1 tsp
Cajun seasoning	1 tsp
Chipotle Puree	1/3 tsp

Black Bean Burger Prep Instructions:

Mix all ingredients except flour together in a large mixing bowl, and mash with a fork until the beans have been broken up and are mostly mush. Add 1/2 cup flour a little bit at a time, mixing together until it's dry enough to form patties with (it will still be a little sticky.) Use a #10 scoop then form into 6 patties. Form the patties so that they're around the same width as the brioche bun, about 4 inches. Bake at 275 for 10 minutes on a lined pan, remove and cool. Wrap individually in sandwich baggies, date, and refrigerate, shelf life is 3 days.

Quality Tip

Take care to form the patties evenly to resemble a burger.

Food Safety Tip

Burgers should reach 165 degrees Fahrenheit.

Profit Tip

Watch your usage and build appropriate par levels to avoid wasting burgers.

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Burger Recipe Ingredients:

Name	Portion Size
4 oz bean burger patty	1
Fresh spinach leaves	5-6
Salsa	2 oz
Bistro Mustard	2 oz
Brioche Bun	1
Pickle Spear	1
Optional Sides	
Chips	2 oz
Seasoned Fries	4 oz

Quality Tip

Place the brioche bun down first on an oiled surface on the grill, and toast well. A little crunch from the bun helps the overall texture of the burger.

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Bistro Mustard Instructions:

Whisk together 1 cup mayo, 1 cup Dijon mustard and 1 cup honey mustard. Store in squeeze bottle or portion into souffle cups, shelf life is 7 days.

Cooking Instructions:

Place brioche bun, insides down, on lightly oiled section of 350 degree flat top. Do this first to develop a well browned, toasty crunch to the bun. Place one bean burger patty on a well oiled 350 degree section of flat top. Lightly squirt water around the patty then cover with a basting lid, 30 seconds. Doing this will warm the patty as well as remove the greyish outside that results from flour. Remove lid and peak at the bottom of the patty, you should see some good browning occurring, 2-3 minutes. Flip and grill the other side until it has browned, another 2 minutes.

Plating Instructions:

Place grilled bun open-faced on a 10 inch plate. On the bottom bun, place in order: 2 oz bistro mustard, bean burger patty, followed by 5-6 pieces of spinach, stems removed, then 2 oz fresh salsa, then top bun. Secure top bun above with frill pick, making sure to not squish the burger down (a high stacked burger makes for a great presentation). On side of plate place either 2 oz. of chips or 4 oz. of seasoned fries and a pickle.