



Mexican Burger

Jalapeno pepper jam, black bean and corn salsa with roasted red pepper mayo served with tomato & lettuce all in a flamebroiled burger with wheat buns.

Servings: 50 burgers (1 per serving)

Ingredients	Amount	Amount
Flamebroiled Beef Steak Burgers with Wheat Buns #CN68051		50 ea.
Jalapeno Pepper Relish (see sub-recipe)	8.5 oz.	1 C
Black Bean and Corn Salsa (see sub-recipe)	30 oz.	3 C
Roasted Red Pepper Sauce (see sub-recipe)	15 oz.	1 ½ C

DIRECTIONS:

- For product cooking: In a large sheet tray with parchment paper, place 24 frozen burger patties and arrange single layered bake at 350F for 14 mins. Grab a large hotel pan and fill with 1/2 inch of water and place a large perforated sheet pan on top. Place 24 frozen buns and align as needed and cover with aluminum foil. Bake at 350F for 14 mins.
- The ratio for a full serving/how to build (bottom to top): •1 tsp or .17 oz. roasted red pepper aioli •1 tbsp. or .60 oz. black bean salsa over the patty

•1 tsp or .15 oz. of jalapeno pepper jam over the top

AdvancePierre® PRODUCTS USED:

#CN68051, Flamebroiled Beef Steak Burgers with Wheat Buns

Jalapeno Pepper Relish

Mexican Burger (sub-recipe)

Yield: 1 C. or 8.5 oz.

Ingredients	Amount	Amount
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Peaches	13 oz.	2 C
Green Bell Pepper	4.4 oz.	½ C
Jalapeno Peppers	3 oz.	5 ea.

DIRECTIONS:

1. Strain the peaches, deseed green bell peppers followed by the jalapeno peppers. Puree all ingredients together and place on a large sheet tray with parchment paper and bake in oven at 400F.

Black Bean and Corn Salsa

Mexican Burger (sub-recipe)

Yield: 3 C or 30 oz.

Ingredients	Amount	Amount
Black Beans	10 oz.	1 ¼ C
Corn	7.5 oz.	1 C
Tomato	4.1 oz.	1/3 C
Cilantro	0.5 oz.	2 Tbsp.
Red Onions	5 oz.	¾ C
Lime Juice	2.8 oz.	6 Tbsp.

DIRECTIONS:

1. Drain the black beans and corn. Small dice the tomato and mince the cilantro, grab a large bowl and mix everything together. Add lime juice and set aside.

Roasted Red Pepper Sauce

Mexican Burger (sub-recipe)

Yield: 1.5 C or 15 oz.

Ingredients	Amount	Amount
Mayonnaise	13 oz.	1 ¾ C

Red Bell Pepper (can)

9 oz.

1 ¼ C

DIRECTIONS:

1. Combine in blender with mayo and lime juice and pulse, set aside.

Sku Number: 69051

CN Portion	1 sandwich
M/MA (oz)	1.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	160
Total Fat (g)	8.00
Saturated Fat (g)	3.50
Sodium (mg)	230
Carbs (g)	14
Protein (g)	9



Sku Number: 68051

CN Portion	1 sandwich
M/MA (oz)	1.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	170
Total Fat (g)	10.00
Saturated Fat (g)	4.00
Sodium (mg)	230
Carbs (g)	14
Protein (g)	9

