



Spicy Lime Burger

Sriracha lime aioli with chipotle chutney and cilantro, black bean, tomato and lime salsa 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, CN 68051		50 ea.
Sriracha Lime Mayo (see sub-recipe)	15 oz.	2 C
Chipotle Chutney (see sub-recipe)	10 oz.	1 ¼ C
Black Bean Salsa (see sub-recipe)	30 oz.	3 ¾ 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): •2 tsp or .15 oz. sriracha lime aioli •1 tsp. or .6 oz. black bean salsa over the patty

•1 tsp or .2 oz. chipotle chutney over the top

AdvancePierre® PRODUCTS USED:

#CN 68051, Flamebroiled Beef Steak Burgers with Wheat Buns

Chipotle Chutney

Sour and Spicy Burger (sub-recipe)

Yield: 1 1/4 C or 10 oz.

Ingredients	Amount	Amount
Chipotle, canned	4 oz.	½ C

Red onion	2.4 oz.	½ C
Sliced peaches	3.6 oz.	½ C

DIRECTIONS:

1. Drain sliced peaches and combine with chipotle peppers and red onion and puree and set aside.

Sriracha Lime Mayo

Spicy lime burger (sub-recipe)

Yield: 2 C or 15 oz.

Ingredients	Amount	Amount
Mayonnaise	13.6 oz.	1 ¾ C
Sriracha	1 oz.	1 ½ Tbsp.
Lime juice	1.2 oz.	2 Tbsp.

DIRECTIONS:

1. In a blender mix mayo, sriracha sauce and lime juice and blend and set aside.

Black Bean Salsa

Spicy lime burger (sub-recipe)

Yield: 3 ¾ C or 30 oz.

Ingredients	Amount	Amount
Black beans	19 oz.	2 ½ C
Cilantro	0.7 oz.	2 ½ Tbsp.
Tomato	8.9 oz.	1 C
Lime juice	1.4 oz.	2 Tbsp.

DIRECTIONS:

1. Drain the black beans and place in a large bowl. Mince the cilantro and small dice the tomato and mix everything together.

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

