

# Veggie Burger, Turkey Burger & Black Bean Burger Recipes



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## Curry Peppered Gardenburger with Provolone

Yield: 1 serving

### Ingredients:

- 1 Gardenburger Original Burger 67800
- 1 slice Provolone Cheese, 3/4 oz. each
- 1 Tbsp. reduced fat Mayonnaise
- 1/8 tsp. Curry powder
- 1 slice Tomato
- 1 slice Red Onion
- 2 slice Green Bell Pepper
- 1 whole-wheat Hamburger bun, split



### Directions:

1. Cook Garden Burger according to directions.
2. Top hot burger with cheese slice. Let stand for 1 minute or until cheese melts.
3. In small bowl, stir together mayonnaise and curry powder. Spread on bottom bun, then top with burger, tomato slice, red onion, bell pepper and top bun.



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# Tempura Jalapeno Pepper Burger

Yield: 1 servings

## Ingredients:

- 1 Gardenburger Original Burger 67800
- 2 oz. jalapenos, seeded and sliced lengthwise
- Tempura batter made according to instructions
- 1 oz. Cheddar Cheese
- 1/2 oz. Dijon mustard
- 1 oz. fresh Romaine, shredded
- 1 Tomato, sliced
- 1 oz. Red Onions, sliced thin
- 1 Sourdough bun, split



## Directions:

1. Cook Garden Burger patty according to directions.
2. Dip jalapenos in tempura and deep-fry until crisp, about 2 minutes.
3. Place cheese on patty.
4. Place patty under broiler for 2 minutes to melt cheese.
5. Spread mustard on bottom bun.
6. Place lettuce, tomatoes and onions on bottom bun, then place patty on top of lettuce mixture and top with fried jalapenos and top bun.



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## Surf and Turf Black Bean Burger

Serves: 1 Serving

### Ingredients:

- 1 Morningstar Farms® Black Bean Burger 67796
- 1 oz. fried Shrimp
- 1 oz. Blue Cheese crumbles
- 1 oz. fresh Romaine, shredded
- 1 slice Tomato
- 1 Sourdough bun, split



### Directions:

1. Cook Black Bean Burger patty according to directions.
2. Cook shrimp according to directions.
3. Place blue cheese on patty and heat under broiler for 2 minutes.
4. Add shrimp on top of patty.
5. Place lettuce and tomatoes on bottom bun, then place patty on top and serve with top bun.



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## Southwest BBQ Black Bean Burger

Serves: 1 Serving

### Ingredients:

- 1 Morningstar Farms Black Bean Burger 67796
- 1 tablespoon Smoky BBQ sauce
- 1 tablespoon Roasted-Tomato Salsa
- 1 1/2 oz. sliced Cheddar Cheese
- 1 1/2 oz. sliced Pepper Jack Cheese
- 1/2 oz. Sourdough bun



### Directions:

1. In saute pan, heat Black Bean Burger for 3 to 4 minutes on each side.
2. Put the BBQ sauce on the top of the burger and cover with cheese slices.
3. Put salsa on top of cheese.
4. Top with crispy fried onions and other half of bun.



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# BLT Monster Turkey Burger

## Ingredients:

- 2 ea. Turkey Burger 67300
- 1 slice Jack cheese
- 1 slice Cheddar cheese
- 1 ea. Buttered and toasted Onion roll
- 2 tbsp. Chipotle Mayonnaise
- 1/4 cup shredded Lettuce
- 3 rings Red Onion, sliced, 1/8" thick
- 1 slice Tomato, sliced, 1/4" thick
- 2 slices Bacon
- 1 ea. Jalapeno Popper



## Directions:

1. Top one cooked turkey burger with a slice of Cheddar and the other turkey burger with a slice of Jack cheese. Melt the cheeses over the burgers.
2. To build burger:
  - \* Start with toasted bottom roll
  - \* Spread 1 tbsp. Chipotle mayo on bottom roll
  - \* Add shredded lettuce
  - \* Add sliced red onion
  - \* Add 2 turkey burgers with melted cheeses
  - \* Break 2 slices of bacon in half and arrange on top of cheese
  - \* Spread 1 tbsp. Chipotle mayo on toasted top roll
  - \* Top with jalapeno popper, skewer in place.



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## Saltimbocca Turkey Burger

Serves: 4

### Ingredients:

4 ea. Turkey Burger 67300  
4 oz. thinly sliced Prosciutto  
12 oz. Baby Spinach, washed and trimmed stems  
2 oz. Crispy Red Pepper Strips  
2 oz. Mayonnaise  
1 tbsp. Lemon Juice  
1 tbsp. Roasted Garlic puree  
4 ea. Focaccia rolls  
as needed vegetable oil  
as needed salt & pepper



### Directions:

1. Heat flat top grill to 350 degrees F.
2. Heat fully cooked patty via flat top grill, char grill, convection oven or fryer to 165 degrees F as measured by meat thermometer.
3. Also grill each side of the focaccia rolls just until they pick up some color. About 2-4 minutes.
4. Heat saute pan over medium high heat, and add oil.
5. Saute baby spinach until it just begins to wilt and season to taste.
6. Whisk together mayonnaise, lemon juice, and roasted garlic puree.
7. Place turkey patty on the bottom bun.
8. Top with 1 oz. of prosciutto, 1 oz. of sauteed baby spinach, and 1/2 oz. of crispy red pepper strips.
9. Spread 1 tbsp. of the garlic lemon aioli on the top bun, and place on sandwich.



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# Mediterranean Black Bean Burger with Mushroom-Apple Slaw

Serves: 1 Serving

## Ingredients:

- 1 Morningstar Farms Black Bean Burger 67796
- 1 oz. Cheddar Cheese
- 1 tsp. Vegetable Oil
- 2 oz. Button Mushrooms
- 1 oz. Celery, sliced crosswise, thin
- 2 oz. Granny Smith Apples, sliced thin
- 1 tsp. Lemon juice
- Salt & Pepper, to taste
- 1 oz. fresh Romaine, shredded
- 1 slice Tomato
- 1 Sourdough bun, split



## Directions:

1. Cook Black Bean Burger patty according to directions.
2. Place cheese on patty and heat under broiler for 2 minutes.
3. Cook mushrooms in saute pan with vegetable oil until caramelized.
4. Combine celery, apples and lemon juice in bowl and season with salt & pepper.
5. Place caramelized mushrooms on top of patty.
6. Place apple slaw on top of mushrooms.
7. Place lettuce and tomato on bottom bun, then place patty on top and serve with top bun.



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