



ENTREE

THE CINCO BURGER



WAYPOINT



culinary connection

turning insights into fresh ideas in foodservice



THE CINCO BURGER

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Butterball®	1 ea.	Turkey Burger	2265572348	
	¼ cup	Cilantro Pesto		
Flowers Foodservice®	1 ea.	European Bakers® Brioche Bun	10588020	
Land O Lakes®	½ tbsp.	Clarified Butter	19898	
Tillamook®	1 oz.	Pepper Jack Cheese, sliced	2513	
Savor Imports®	2-3 ea.	Zesty Guacamole	71046	
	1 leaf	Leaf Lettuce		
	2 ea.	Tomato Slices		
	3 rings	Red Onion Slices		
Cholula®	As needed	Chili Lime Sauce	WXUS637	

DIRECTIONS:



1. Thaw and marinate the turkey burger in cilantro pesto overnight.
2. Preheat the grill and the fryer to 350 degrees.
3. Grill turkey burger 4 to 5 minutes per side or until internal temperature reaches an internal temperature of 165 degrees.
4. Brush the bun with clarified butter and toast on the grill for about 30 seconds.
5. Place the bottom bun on a plate then place the turkey burger on it.
6. Top with guacamole, lettuce, tomato and onion.
7. Drizzle with Cholula® chili lime sauce and top with bun.

YIELD: 1 Serving



Recipe Created by:
Chef Brian Zweigle

