

BRUNCH/LUNCH

Mama's Brunch On The Border



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Conagra Foods®	1 patty	Gardein® Ultimate Plant-Based Burger	4223400706	
Conagra Foods®	2 ea.	Krusteaz® Buttermilk, Square Flat Bottom Waffles	8615190406	
Land O Lakes®	1½ oz. slice	Extra Melt® American Cheese with Jalapeño, White	48242	
	1 oz.	Pico de Gallo	113726	
Cholula® Foodservice	1 tsp.	Chipotle Hot Sauce	WXUS642	
	3-5 leaves	Spinach, fresh whole leaves		
	3 slices	Avocado, thinly sliced		
	1 egg	Large egg, cooked over easy		

DIRECTIONS:

1. Preheat oven to 350F and grill on Medium-High.
2. Mix together the Pico de Gallo and hot sauce, set aside.
3. Grill Gardein® Ultimate burger, about 5 minutes on each side. Place cheese on burger 1 minute before removing from grill.
4. Lay out waffles on a pan lined with parchment paper, bake waffles until warm and crispy, approximately 6 minutes.
5. Place spinach leaves on the bottom “bun” (waffle), followed by the burger w/cheese.
6. Place the egg on top of the cheese, fan the sliced avocado on top, and spoon the Pico de Gallo on top of the avocado.
7. Top with second waffle and serve

YIELD: 1 Serving



Recipe Created by:
Chef Marisa Vieira

