

Warmed Topped Bean Burger Salad with Guacamole & Nacho Sauce

By Oliver Lloyd from Brakes



CALORIES:

54.2% Carbs

12.4% Protein

33.4% Fat

CONTAINS:

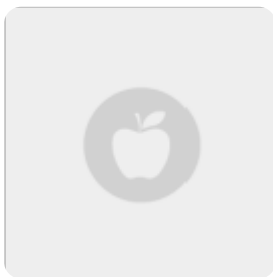
- 
WHEAT
- 
MUSTARD
- 
EGGS
- 
MILK
- 
SOYA
- 
SULPHITES

MAY CONTAIN:

- 
HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
BRAZIL NUTS,
PISTACHIOS,
MACADAMIAS
- 
CELERY
- 
SESAME

Recipe Ingredients ...	Quantity:	Description:
111711 Fat Chef Bangkok Bad Boy Burger - BRAKES	150g	1x Each
134602 Brakes Mozzarella, Pepperoni & Jalapeno Topper - BRAKES	50g	Infinityx Each
117480 Guacamole - BRAKES	25g	0.03x Each
134568 Brakes Nacho Cheese Sauce	10g	
450250 Mixed Salad Leaves	20g	
118561 Alpro Plain Yoghurt Alternative 500g - BRAKES	10g	0.02x Each
113117 Spicentice Chimichurri Rub - BRAKES	5g	0.03x Each
3243 Brakes Sweetcorn - BRAKES	15g	0.02x Each
114212 Chillies Red - BRAKES	5g	0.02x Each
113885 Herb Bunched Coriander	2g	
10473 Spring Onions Bunch - BRAKES	10g	0.1x Each
105597 Micro Coriander BB - BRAKES	1g	0.03x Each

1 Serving



 **Product code**

 **Barcode**

 **303g / 656kcal**

 **Serving per pack**

 **Net pack weight**

Cooking Instructions & Notes

Preparation:

Defrost the sweetcorn

Mix together the alpro and chimichurri

Dice the chilli

Slice the spring onion

Chop the coriander

Method:

1. In a bowl prepare the sweetcorn salsa by mixing the corn, chilli, spring onion and coriander together.
2. Heat a deep fat fryer to 175oC and fry the burger for 4 minutes, drain and place onto a papered tray.
3. Spoon the topper mix onto the burger and transfer to an oven at 180oC and cook for a further 4 minutes or until melted.
4. Mix the salad leaves with the yoghurt.
5. Spoon the guacamole onto a suitable plate and add the salad.
6. Add the burger to the dish and drizzle with nacho cheese sauce.
7. Garnish with the corn salsa and coriander - serve