Warmed Topped Bean Burger Salad with Guacamole & Nacho Sauce

By Oliver Lloyd

Overview ... U / 5693572





CALORIES:

54.2% Carbs

12.4% Protein

33.4% Fat

Food Labelling...

Serves 1

CONTAINS:

WHEAT, MUSTARD, EGGS, MILK, SOYA, SULPHITES

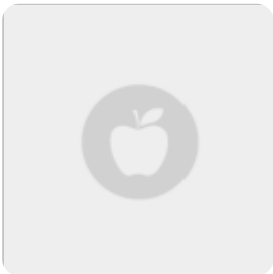
MAY CONTAIN:

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

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

Products / Pack Sizes ...

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