

Ranch Veggie Pattie on a Bun Main Dishes

Main Dishes Recipe HACCP Process: #2 Same Day Service

	50 Servings			
Ingredients	Weight	Measure	Directions	
Quinoa, cooked		10 cups	 In a bowl mix seasonings with black beans and mash with potato masher. 	
Mashed sweet potatoes, cooked	6 auns		Add guinoa and sweet potatoes to the black beans.	
Black beans, drained, rinsed		10 cups	Mix well,	
Scallions, chopped		1 cup	3. Using a #8 scoop, form into patties.	
McCormick cilantro		1/2 cup	cup 4. Bake for 30 minutes at 425° F. Flip the patties halfway through cooking.	
McCormick Mojito Lime Seasoning	¼ cup 50			
Whole wheat hamburger bun			CCP: Hold for hot service at 135° or higher,	
Creamy Herb Yogurt Dressing (separate recipe)		3½ cups	Serve pattie on whole grain bun with 1 Tbsp. dress as condiment,	

Serving:		Yield:			
One pattie provides ¼ cup vegetable and 2 grains		50 servings;			
Nutrients Per Ser	ving				
Calories Protein	290 kcal 13,45 g	Saturated Fat Cholesterol	0.13 g 0.79 mg	Iron Calcium	2,87 mg 240,44 mg
Carbohydrates Total Fat	55.24 g 2.87 g	Vitamin A Vitamin C	2685,51 IU 2.01 ma	Sodium Dietary Fiber	324,75 mg 7,91 q