

BURGER SALAD



Gordon
FOOD SERVICE STORE

Ingredients Yield: 4 servings

Reorder No.	Description	Amount
695892	Gourmet Burger Ground Prime Rib Beef Patties	4 patties
211782	Romaine Hearts Lettuce	1 head
198854	Radishes	5
361510	Cucumber	½
Market Item	Cherry Tomatoes	10
249140	Fresh Mozzarella Cheese	⅓ cup
432050	Primo Gusto® Extra Virgin Olive Oil	½ cup
217523	GFS® Clover Honey	⅓ cup
311227	GFS Lemon Juice	2 Tbsp.
467596	GFS Mayonnaise	1 Tbsp.
312267	Dijon Mustard	2 Tbsp.
112661	Primo Gusto Caesar Cheese Blend	To taste

Preparation Instructions

Honey Dijon Dressing

Wash hands. Combine olive oil, honey, lemon juice, mayonnaise, and Dijon mustard thoroughly. Set aside.

Burger

Wash hands. Apply oil to each side of the burger patty, season with salt and pepper, and grill burger until cooked thoroughly. *CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds.*

Salad

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Chop romaine lettuce, radishes, cucumber, cherry tomatoes, and mozzarella. Place ingredients in bowl. Pour dressing over salad ingredients and toss well. Plate salad, place burger patty, and sprinkle with Caesar cheese blend shavings. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*