

CURB SIDE BISTRO BURGER

Curb Side Bistro

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Ingredients:

4 oz fresh ground beef
2 oz cremini mushrooms, finely chopped
½ jalapeño, sliced
Pickled red onions
1 fried jalapeño-corn fritter
White queso with diced mushrooms
and fresh jalapeño
1 oz pulled pork
1 tbsp bourbon BBQ sauce
1 tbsp cilantro-ranch dressing
1 brioche bun

Directions:

In a large bowl add ground beef and chopped mushrooms. Using your hands, mix until well blended. Form into 1 burger patty; set aside.

Lightly oil a sauté pan over medium heat. Add blended burger patty and season with salt and pepper to taste. Cook 1 ½ minutes per side, or until desired doneness.

Lightly toast brioche bun. To the bottom bun add blended burger patty, top with warm mushroom-jalapeño queso, pulled pork and drizzle with BBQ sauce. Add fresh sliced jalapeños, fried jalapeño corn fritter, cilantro-ranch dressing and pickled red onion.