

ROASTED GARLIC & QUINOA SOUTHERN PIMENTO-CHEESE BURGER



INGREDIENTS

- 1 (4 oz.) Roasted Garlic & Quinoa Patty, thawed
- 1 tsp. Vegetable oil or spray
- 2 slices Garlic Butter Texas Toast bread
- 2 - #40 scoops Pimento Cheese Spread, homemade or purchased (Purple handle)
- 5 ea. Dill pickles, sliced
- 2 slices Tomato, ripe
- 1- #16 scoop Vinegar & Honey Slaw (use preferred brand or (Blue handle) recipe below)

PREPARATION

Heat Roasted Garlic & Quinoa patty on 350°F oiled griddle or skillet for 2 – 3 minutes per side until crispy and interior is 165°F.

Place Texas Toast slices on griddle, garlic butter side down, and grill golden on both sides.

Spread pimento cheese on each piece of grilled toast slice. Put pickles, tomato and patty on top.

Place 1 scoop of slaw on patty, top with 2nd piece of toast, pimento cheese side down. Frill pick to close.

VINEGAR & HONEY SLAW

INGREDIENTS

- 3 Tbls. Whole grain mustard
- 3 Tbls. Honey
- ½ cup Vinegar, apple cider
- ½ tsp. Celery seed
- ½ cup Vegetable oil
- 1 Tbls. Kosher salt
- 2 tsp. Black pepper
- 1 ½ lb. Green cabbage, shredded ¼"
- 12 oz. Red cabbage, shredded ¼"
- 6 oz. Carrots, shredded
- ½ cup Green onions, sliced thinly
- 4 oz. Red bell pepper, slivered thinly

PREPARATION

In a mixing bowl, whisk together all ingredients except vegetables.

Add vegetables and toss well with a rubber spatula to blend with dressing.

Place into a service pan. Label, date & refrigerate.

Recipe Note:

If you prefer crunchy coleslaw, mix up dressing and keep separate from vegetables until just prior to service.

Gardenburger.