

# ASIAN-STYLE SWEET & SPICY VEGGIE BURGER WITH PINEAPPLE SLAW



**YIELD:** 50 servings

**SERVING SIZE:** 1 sandwich

**PREP TIME:** 65 minutes plus 6 hours chill  
time (veggie burger), 25 minutes (slaw)

**COOK TIME:** 65 minutes (veggie burger)





# ASIAN-STYLE SWEET & SPICY VEGGIE BURGER WITH PINEAPPLE SLAW (1/2)

**YIELD:** 50 servings | **SERVING SIZE:** 1 sandwich | **PREP TIME:** 65 minutes plus 6 hours chill time (veggie burger), 25 minutes (slaw) | **COOK TIME:** 65 minutes (veg burger)

INGREDIENTS	WEIGHT	MEASURE	METHOD
<b>VEGGIE BURGER</b>	<b>288 oz</b>	<b>8 ½ quarts</b>	1. Wash and rinse split peas with cold water. Place in a steamtable pan and cover with water. Cover and steam for 20 to 30 minutes. Remove from steamer and cool. <b>CCP:</b> hold cold for service, below 41°F.
Split pea, yellow, dry	4 ½ lb		
Water		5 quarts	
Butternut squash, frozen	6 ¼ lb		
Soy sauce, less sodium		1 ½ cups	
Onion, granulated		2 Tbsp	2. In a large standing mixer, add thawed squash and chilled split peas. Mix until squash and split peas are blended and squash is mashed.  3. Add soy sauce, granulated onion, granulated garlic, and ginger. Mix well.
Garlic, granulated		¼ cup	
Ginger, ground		¼ cup	
Cornmeal		4 cups	
			4. Mix in cornmeal. Mixture should be a little wet. 5. Line sheet pans with parchment and spray parchment with pan spray. 6. Preheat oven to 375°F. 7. Scoop burger using a #6 scoop. Place on sheet tray. Gently pat down top. 8. Bake for 35 minutes, until burgers are firm. Serve immediately or cool and freeze for later use. <b>CCP:</b> Heat to 135°F for at least 15 seconds. <b>CCP:</b> Hold warm, above 135°F for service.
<b>ASIAN SLAW</b>	<b>75 oz</b>	<b>3 quarts, ½ cup</b>	<b>For slaw:</b> 1. Add cabbage, carrots and pineapple to a large bowl.  2. In a small bowl, mix ginger, vinegar, oil, soy sauce, honey, lime juice and zest. Whisk to combine. 3. Toss dressing with cabbage mixture 1 hour before service (or up to 3 hours before service). 4. It is best to serve the slaw on the same day it is mixed. <b>CCP:</b> Hold cold for service, below 41°F.
Cabbage, shredded	22 oz		
Carrots, matchstick	1 lb		
Pineapple, tidbits, well drained	26 oz		
Ginger, ground		1 tsp	
Vinegar, apple cider		¼ cup	
Oil, sesame		2 Tbsp	
Soy sauce, less sodium		½ cup	
Honey		¼ cup	
Lime juice		2 Tbsp	
Lime zest		1 Tbsp	

Swap these ingredients  
and instructions  
(steps 3-8) for a  
**RANCH VEGGIE  
BURGER VARIATION**  
on the next page

# ASIAN-STYLE SWEET & SPICY VEGGIE BURGER WITH PINEAPPLE SLAW (2/2)

**YIELD:** 50 servings | **SERVING SIZE:** 1 sandwich | **PREP TIME:** 65 minutes plus 6 hours chill time (veggie burger), 25 minutes (slaw) | **COOK TIME:** 65 minutes (veg burger)

INGREDIENTS	WEIGHT	MEASURE	METHOD
<b>SWEET CHILI MAYO</b>	50 oz	6 ¼ cup	<b>For sweet chili mayo:</b> 1. Mix mayonnaise with sweet chili sauce. Whisk to combine. <b>CCP:</b> Hold cold for service, below 41°F.
Mayonnaise, low fat, reduced sodium	32 oz		
Sweet chili sauce	18 oz		
<b>TO ASSEMBLE:</b>			<b>TO SERVE:</b> 1. Place ¼ cup slaw on the bottom of the bun. 2. Top with veggie burger. 3. Serve with 1 ounce of sweet chili mayonnaise.
Hamburger buns, whole-grain rich		50 each	
<b>RANCH VEGGIE BURGER VARIATION:</b>			This veggie burger is very versatile and will adapt to most any flavor profile. Some ideas include: <ul style="list-style-type: none"> <li>• BBQ – Served with coleslaw and pickles</li> <li>• Ranch – Served with lettuce, tomatoes, and pickles</li> <li>• Mexican – Served with salsa and sliced avocado</li> </ul>
Onion, granulated		2 Tbsp	
Garlic, granulated		2 Tbsp	
Dill, dry		2 tsp	
Black pepper		1 tsp	
Ranch dressing, low-fat		1 ½ cups	
Cornmeal		3 ½ cups	

## PULSE SWAP:

This veggie burger works well with any creamy pulse. Suggest:

- Red lentils
- Green split pea
- Navy bean

## Notes:

You can substitute 6 ¾ pounds of sweet potatoes for the butternut squash.

## Meal Components per serving:

2 oz eq Meat/Meat Alternate, ½ cup Vegetable, 2 oz eq Grains

## Approximate nutritional contribution per serving:

480 Calories, 7 g Total Fat, 1.5 g Saturated Fat, 5 mg Cholesterol, 752 mg Sodium, 86 g Total Carbohydrate, 13 g Dietary Fiber, 18 g Protein, 184 mg Calcium, 5 mg Iron.

**COOLING:** CCP: Cool to 70°F or lower within 2 hours and from 70°F to 40°F within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

**SANITATION INSTRUCTIONS:** Wash hands and exposed parts of arms before handling food, after handling raw foods, and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours.