

Smoking Shiitake Brazilian Burger™

Beans, Rice and Veggies

Servings: 8-10

INGREDIENTS

4 frozen *Smoking Shiitake Brazilian Burgers™*
2 tablespoons oil
3 cloves minced garlic
2 cups chopped scallions or onions
2 cups chopped red fresh peppers
2 cups canned black beans, strained
1 teaspoon salt
½ teaspoon black pepper
2 cups rice, cooked
3 tablespoons unsalted butter, melted
3 tablespoons fresh chopped parsley
Black olives and red olives (optional)



INSTRUCTIONS

Sauté garlic and onions in oil. Add beans, red peppers and seasoning. Set aside.

Fry burgers until crispy. Add to sautéed veggies and spoon over rice. Drizzle melted butter over just before serving. Garnish with parsley and olives.

Burrís Country Kitchen™
717.367.2425
www.burriscountrykitchen.com
email: sales@burriscountrykitchen.com