

Chipotle Black Bean Hummus *Pally Up*® Burger

Boost *Pally Up*® with hummus, salsa and avocado cream.

We prefer the delicious products from Lancaster Hummus Co. in our burgers.

Serves 6

Step 1 **BLACK BEAN BURGER**

1 packet (or 3/4 cup, firmly pressed) *Pally Up*® Burger Mix
1/4 cup water
3 large eggs
4 tablespoons oil
1/2 cup Panko bread crumbs
1/2 cup onion—finely chopped
1 cup Black Bean Hummus
2 teaspoon paprika
1 teaspoon ground coriander
1 teaspoon oregano

6 slices farmers cheese

Directions: Mix above ingredients together (*except cheese*). Drop 1/3 cup Burger mixture in well-oiled skillet and brown each side until golden. Melt cheese on top.

Step 2 **TOASTED ROLL**

Directions: Sear or toast a roll of your choice in a buttered skillet until crusty. Kaiser roll works well. Spread the bottom half of each bun with avocado cream (*see below*). Top with cooked burger and some salsa and serve.

Step 3 **Avocado Cream**

1 cup sour cream
3 avocados
4 tablespoon fresh squeezed lime juice

Directions: Mix these ingredients together and puree until smooth.

Step 4 **SALSA**

6 large Roma tomatoes—skinned and chopped
4 fresh garlic cloves—chopped fine
1/2 cup red wine vinegar
1/2 cup finely chopped cilantro
Salt and pepper to taste

Directions: Mix the above Salsa ingredients together and garnish top of burger.



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