

Smoking Shiitake Brazilian Burger™

Orecchiette with Cauliflower and Mustard Brown Butter

Simple Ingredients - chewy, charred cauliflower, fried capers and mustard dressing topped with Crumbles

Serves 6-8

Fry 4 frozen *Smoking Shiitake Brazilian Burgers*™ until crispy. Melt cheese on top. Crumble burger into pieces and set aside.

1 head cauliflower, thinly sliced
1/3 cup olive oil + 2 tablespoons
Kosher salt and freshly ground black pepper, to taste
1/3 cup large capers, drained
10 tablespoons unsalted butter
1/2 cup whole grain mustard
6 cloves garlic (optional)
1 lb. Orecchiette pasta
1/4 cup roughly chopped parsley
1 teaspoon Aleppo chile flakes

INSTRUCTIONS

Heat oven broiler. Toss cauliflower florets with 2 tablespoons oil, salt and pepper on a baking sheet; broil until charred and tender, 8-10 minutes.

Heat 1/3 cup oil over medium-high heat. Cook capers until crisp, 6-8 minutes. Using a slotted spoon, transfer capers to paper towels to drain; set aside.

Wipe skillet clean and melt butter over medium; cook until butter is a deep golden brown, 6-8 minutes. Turn off stove. Stir in mustard, salt, pepper and garlic; immediately transfer to a bowl.

Bring a large saucepan of salted water to a boil. Cook pasta until al dente, about 7 minutes. Drain and rinse pasta.

Put pasta in bowl and gently toss cauliflower. Top with burger crumbles. Add dressing and sprinkle with Aleppo.



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