

*Smoking Shiitake Brazilian Burger™*  
**Shaved Cauliflower / Radicchio Salad**

Serves 6-8

**DRESSING:**

¼ cup fresh lemon juice  
¼ cup honey  
2 tablespoons Aleppo pepper  
2 tablespoons fresh orange juice  
2 tablespoons olive oil  
Kosher salt, to taste

**SALAD:**

2 cups baby arugula  
1 cup golden raisins  
½ cup pistachios, toasted (or walnuts)  
1 cup fresh parsley, chopped  
1 cup celery, thinly sliced  
½ head cauliflower (about 1 lb) trimmed and thinly sliced  
1 small red onion, thinly sliced

**GARNISH:**

4 navel oranges, peeled and sliced  
2 cups strawberries, quartered  
2 frozen *Smoking Shiitake Brazilian Burgers* (cooked and crumbled) see note below\*

**Directions:** Whisk lemon juice, honey, Aleppo, orange juice, oil, and salt in a large bowl; set aside. Combine remaining salad ingredients, except garnish and toss. Transfer salad to a serving platter; garnish with fruit and burger crumbles; drizzle with dressing.

**\* Burger Crumbles**

**Directions:** Fry in well-oiled skillet until crispy. Crumble mixture into pieces and sprinkle over salad.



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