

# *Smoking Shiitake Brazilian Burger™* Southwestern Chipotle Burger

Serves 6

## Step 1 **BURGER**

Fry 4 frozen *Smoking Shiitake Brazilian Burgers™* in well-oiled skillet until golden brown on each side.

## Step 2 **MAYO SPREAD**

3 tablespoons Arriba Roasted Chipotle Salsa  
3 cup mayonnaise  
2 tablespoon fresh lime juice  
4 fresh garlic cloves—minced  
1 tablespoon sugar  
Salt and pepper to taste

**Directions:** Mix the above Spread ingredients together and set aside.

## Step 3 **PICO DE GALLO**

8 Roma tomatoes peeled and diced  
1 large onion—chopped fine  
1 cup chopped cilantro  
2 tablespoon canned jalapeno-minced  
2 tablespoon lime juice  
1 tablespoon sugar  
Salt and pepper to taste  
1 tablespoon oil

**Directions:** Mix together

## Step 4 **THE FINISHING TOUCH**

Slice 2 Avocados  
Spread 1 tablespoon mayo mixture on butter-toasted Portuguese Roll. Place cooked Burger on bun and top with avocado slices and Pico de Gallo.



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