



Ranch Veggie Pattie on a Bun

Main Dishes

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings		Directions
	Weight	Measure	
Quinoa, cooked		10 cups	<ol style="list-style-type: none"> In a bowl mix seasonings with black beans and mash with potato masher. Add quinoa and sweet potatoes to the black beans. Mix well. Using a #8 scoop, form into patties. Bake for 30 minutes at 425° F. Flip the patties halfway through cooking. CCP: Hold for hot service at 135° or higher. Serve pattie on whole grain bun with 1 Tbsp. dressing as condiment.
Mashed sweet potatoes, cooked		6 cups	
Black beans, drained, rinsed		10 cups	
Scallions, chopped		1 cup	
McCormick cilantro		½ cup	
McCormick Mojito Lime Seasoning		¼ cup	
Whole wheat hamburger bun		50	
Creamy Herb Yogurt Dressing <i>(separate recipe)</i>		3½ cups	

Serving:	Yield:
One pattie provides ¼ cup vegetable and 2 grains	50 servings:

Nutrients Per Serving					
Calories	290 kcal	Saturated Fat	0.13 g	Iron	2.87 mg
Protein	13.45 g	Cholesterol	0.79 mg	Calcium	240.44 mg
Carbohydrates	55.24 g	Vitamin A	2685.51 IU	Sodium	324.75 mg
Total Fat	2.87 g	Vitamin C	2.01 mg	Dietary Fiber	7.91 g



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This recipe was developed in partnership with National Dairy Council®, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association MidEast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.