

# sriracha turkey burger



Serving Suggestion



## sriracha turkey burger

portion size:  
1 burger

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Sriracha burger sauce					<ol style="list-style-type: none"> <li>1. Blend all sauce ingredients together in bowl and set aside.</li> <li>2. Heat turkey patties in 350°F. oven for 10-15 minutes to an internal temperature of 140°F.</li> <li>3. Lay out buns. Spread a #40 scoop of sauce on bottom half of the bun.</li> <li>4. Stack a turkey patty, 2 slices tomato and 2 leaves (1/4 c.) lettuce on the bottom of each bun and finish with bun top.</li> </ol>
Greek yogurt, plain	1 qt. 2 c.		3 qt.		
sriracha sauce	3 tbsp.		1/4 c. 2 tbsp.		
garlic, granulated	1 tbsp.		2 tbsp.		
lemon juice	1/4 c. 2 tbsp.		3/4 c.		
black pepper, ground	1 tbsp.		2 tbsp.		
cilantro, chopped	1/2 c.		1 c.		
All Natural Dark Turkey Patty FC, 2.54 oz., # 6148-31	50 ea.	8 lbs.	100 ea.	16 lbs.	
Hamburger bun, 4", whole grain	50 ea.		100 ea.		
Sliced tomatoes, 1/4"		3 lbs.		6 lbs.	
Green leaf lettuce		2 lbs. 8 oz.		5 lbs.	

• 1 serving provides 2 oz. meat/meat alternate, 2 bread/grain and 1/4 c. vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	276 cal	Trans Fat	0 g	Carbohydrates	32 g
Fat	8 g	Cholesterol	55 mg	Dietary Fiber	3 g
Saturated Fat	5 g	Sodium	545 mg	Protein	17 g