

★ ★ *Super Proteins*



★ ★ **Beef & Mushroom Patties**

★ ★
AdvancePierre Foods has created a revolutionary line of mushroom-blended beef patties that taste so good students won't even know it's good for them. ★ ★
We've replaced 25% of the meat in these patties with nutrient-rich mushrooms and still deliver 100% of the flame-broiled flavor you've come to expect from ★ ★
AdvancePierre Foods. ★ ★

Mushrooms Add Flavor and Nutrients!



AdvancePierre's Beef & Mushroom Patties look and taste just like a traditional beef patty, but contain enough mushrooms to earn 1/8 cup of vegetable credit when served with another vegetable. Our innovative flame-broiled process seals in flavor and juices. For maximum flexibility, these delicious burgers are available both commercially and commodity processed.

Beyond great taste, adding mushrooms provides the following benefits:

- ✓ Extends the portion size, creating a fuller plate while adhering to calorie, fat and sodium maximums
- ✓ Provides a vegetable credit/serving within the meat entrée, thus reducing waste and ensuring more vegetable consumption
- ✓ Helps meet all USDA regulations without sacrificing kids' favorite foods
- ✓ Provides vitamins and minerals important to student health including B vitamins, vitamin D, selenium, potassium and antioxidants

| Item Code | Product Description | Pack/Portion | Case Wt. | Serving Size | Equivalent Vegetable | M/MA | Equivalent Grain | Calories/Serving | Fat/Serving | % Fat from Calories | Sat. Fat | % Sat. Fat from Calories | Sodium |
|-----------------|-------------------------|--------------|-----------|--------------|----------------------|------|------------------|------------------|-------------|---------------------|----------|--------------------------|--------|
| 68075 *69075 | Beef Pattie w/Mushrooms | 213 Portions | 31.95 lbs | 2.40 oz. | 1/8 cup | 2.00 | N/A | 140 | 7g | 45% | 3g | 19% | 180mg |
| 68076 *69076 | Beef Pattie w/Mushrooms | 282 Portions | 31.73 lbs | 1.80 oz. | 1/8 cup | 1.50 | N/A | 100 | 5g | 45% | 2g | 18% | 135mg |

*Commodity Item Code

Recipes

MUSHROOM BURGER WITH CREAMY BARBEQUE SAUCE

makes 50 servings

Featured Products

Smart Picks™ Item Mushroom Burger

Ingredients

| | Quantity |
|-----------------|----------|
| Mushroom Burger | 50 |
| Whole Wheat Bun | 50 |
| Lettuce Leaf | 50 |
| Tomato Slice | 50 |

Creamy Barbeque Sauce

| | |
|--------------------------------|---------|
| Plain Yogurt | 1 Quart |
| Low-Fat, Low-Sodium Mayonnaise | 1½ Cups |
| Low-Sodium Barbeque Sauce | 1¾ Cups |

Place all Creamy Barbeque ingredients in a large bowl and whisk to combine well.

Preparation Instructions

1. Make the creamy barbeque sauce.
2. Heat the Mushroom Burgers.
3. Place 1 Mushroom Burger on bottom bun.
4. Place 1 lettuce leaf and 1 tomato slice on top.
5. Place top bun on and serve with the creamy barbeque sauce.

SRIRACHA RANCH MUSHROOM BURGER BOWL

makes 50 servings

Featured Products

Smart Picks™ Item Mushroom Burger

Ingredients

| | Quantity |
|-------------------------|----------|
| Mushroom Burger | 50 |
| Whole Wheat Breadsticks | 50 |
| Baby Spinach | 50 cups |
| Grape Tomatoes | 25 cups |
| Shredded Carrots | 50 oz. |

Sriracha Ranch Dressing

| | |
|---|------------------|
| Dried Dill and Garlic Powder | 2 tbsp. each |
| Onion Powder and Fine Ground Black Pepper | 1 tbsp. each |
| Buttermilk | 1/2 gallon |
| White Vinegar | 1/2 cup |
| Low-fat plain yogurt and Low-Fat Mayonnaise | 1 qt each |
| Sriracha or your choice of hot sauce | 1/2 cup to taste |

Place all Sriracha Ranch Dressing ingredients in a large bowl and whisk to combine well.

Preparation Instructions

1. Make the sriracha ranch dressing.
2. Heat the mushroom burgers and breadsticks.
3. Plate 1 cup of baby spinach on serving tray.
4. Place 1 Mushroom Burger on top of spinach.
5. Add 1/2 cup of tomatoes and 1 oz of carrots.
6. Add 1 breadstick and serve with sriracha ranch dressing.

Visit our website for up-to-date product specifications and new qualifying products.