



Recipes

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Moroccan Spiced Lamb Burger

Prep Time: 20 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671)
1/4 cup Egg whites , beaten
2 Tbsp. Sesame Seeds , toasted
Lamb Burger with Herbs & Feta , see related recipe
24 each Roma Tomato Slices
12 each Romaine Lettuce Leaves
24 each Red Onion Rings
Toasted Cumin , Cilantro & Mint Aioli, See related recipe
Sweet Potato Fries , as needed

Directions:

1. Pre-heat convection oven, open-flame grill and deep fryer to 350°F.
2. Place tortillas on parchment-lined sheet pans, brush top side with egg whites and sprinkle evenly with toasted sesame seeds. Bake for 5 minutes or until toasted and slightly puffed. Hold warm.
3. To Make Burgers To Order: Place burger on open-flame grill and cook to medium doneness or desired temperature. Spread ½ ounce of Toasted Cumin, Cilantro & Mint Aioli on no sesame side of one tortilla, top with burger patty and bun crown and serve with fresh burger toppings.
4. Serve burger immediately with sweet potato fries.



Recipes

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Lamb Burger with Herbs & Feta

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/5 tsp. Whole Black Peppercorns
1/5 tsp. Coriander Seeds
1/8 tsp. Cumin Seeds
4 oz. Ground Lamb
1 oz. Crumbled Feta Cheese
1/8 cup Fresh Chopped Flat-Leaf Parsley
1/4 each Garlic Cloves , minced
1/8 tsp. Kosher Salt

Directions:

1. Toast peppercorns, coriander and cumin seeds together in a small dry sauté pan while shaking over medium heat until fragrant and they begin to crackle and pop. Transfer into spice grinder and blend until fine powder.
2. In a large mixing bowl, combine spice mixture, ground lamb, feta cheese, parsley, garlic and salt and blend with hands. Form into quarter-pound patties.

Toasted Cumin, Cilantro & Mint Aioli

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

3/8 tsp. Cumin Seeds
1/8 cup Mayonnaise
1/8 cup Fresh Chopped Cilantro
1/8 cup Fresh Chopped Mint
1/8 tsp. Kosher Salt

Directions:

1. Toast cumin seeds in small sauté pan while shaking over medium heat until fragrant. Transfer to a spice grinder and blend until fine powder.
2. In a small mixing bowl, combine cumin, mayonnaise, cilantro, mint and salt. Reserve refrigerated.