

### California Veggie Burger (V) Food Service Collection



Ingredients: Carrots, Edamame, Onions, String Beans, Zucchini, Corn, Peas, Spinach, Broccoli, Chickpeas, Red Peppers, Oat Bran, Potato Starch, Corn Meal, Soy Protein Flour, Dried Garlic, Salt, Parsley, Black Pepper, Vegetable Gum, Canola Oil. ALLERGENS: Contains Soy

**Cooking Guidelines:** 

Oven: Place frozen patties on baking sheet in 350° oven for 10-12 minutes, turning once.

Skillet-Stove Top: Non-stick skillet or grill, medium heat, 2-3 minutes on each side.

Microwave: Place frozen patties on microwavable dish. Heat on high for approximately 2 minutes. (Microwave times may vary).

Deep fryer: At 350° for approximately 1.5 minutes.

NOTE: Product should always be cooked to minimum internal temperature of 165° F. Keep Frozen.

Nutritional Values are calculated from USDA Nutrient Database, supplier information, and/or analysis.





servings per contai	ner 30		40	
Serving size	1 patty	(155g)	1 patty	(113g
	Per serving		Per serving	
Calories	2	10	1	50
		% DV*		% DV*
Total Fat	3.5g	5%	2.5g	3%
Saturated Fat	0g	0%	0g	0%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	400mg	17%	290mg	13%
Total Carb.	36g	13%	26g	9%
Dietary Fiber	7g	25%	5g	18%
Total Sugars	5g		4g	
Incl. Added Sugars	0g	0%	0g	0%
Protein	10g		7g	
Vitamin D	Omcg	0%	0mcg	0%
Calcium	69mg	6%	50mg	4%
Iron	3mg	15%	2mg	10%
Potassium	714mg	15%	521mg	10%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Pack: 30 / 5.5 oz. Gross weight: 11.55 lb Item #: CA55 LxWxH: 13.75"x 9.63"x 4.5" Ti/Hi: 12x12 Pack: 40/4.0 oz Gross weight: 11.25 lb Item #: CA40 LxWxH: 13.75"x 9.63"x 4.5" Ti/Hi: 12x12

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# Serving Suggestions

From a classic burger on a bun to a lettuce wrap, Franklin Farms Veggie Burgers are great for lunch or dinner!

Enjoy with a variety of toppings and sauces!



## Recipe

### California Lettuce Wrap with Sriracha Mayo

### Ingredients:

California Veggie Burger, Butter Lettuce, Red Onion, Tomato, Avocado, Mayo, Sriracha

### Directions:

Prepare veggie burger according to supplier directions. While the veggie burger is cooking, prepare the sriracha mayo by combining 3 tablespoons of mayo with 1 tablespoon of sriracha. Slice the tomato, red onion and avocado and set aside.

Assemble the lettuce wrap by adding 2-3 pieces of the butter lettuce on a plate. Add the slices of tomato, red onion and avocado followed by the veggie burger. Top with a spoonful of the sriracha mayo and serve with a side of chips. Enjoy!