



TEAM FOUR
FOOD SERVICE



Spicy Dragon Burger with Sriracha Lime Ketchup

Yield: 10 servings

Ingredients:

1 2/3 cups Cabbage, finely shredded	1 tablespoon Lime Zest
1 2/3 cups Shredded Broccoli Slaw	10 each Sesame Rolls, toasted
1 1/2 tablespoons Green Onion, sliced	
2 1/4 tablespoons Rice Wine Vinegar	
2 1/4 tablespoons Vegetable Oil	
1/4 teaspoon Salt	
1/8 teaspoon Black Pepper	
2 pounds Ground Beef	
1 1/8 pounds Ground Pork	
1 1/2 teaspoon Chinese Five Spice Powder	
1 cup HEINZ KETCHUP	
2 tablespoons Sriracha Sauce	

Directions:

1. Mix the cabbage, broccoli slaw, green onion, rice wine vinegar, oil, salt and pepper. Hold for service.
2. Mix together the ground beef, pork and five spice powder and form the mixture into 5 ounce patties.
3. Cook the patties over medium heat until desired doneness flipping half way through.
4. While the burgers are cooking mix together the ketchup, sriracha and lime zest.
5. Assemble each burger by topping the bottom half of each roll with a cooked burger and ¼ cup prepared slaw. Generously smear the top half of the roll with the spiced ketchup and cap off the burger.

Recipe and photo courtesy of Kraft Heinz