



This Recipe Meets:



3 oz. eq.
grain



3 oz. eq.
meat/meat
alternate

MorningStar
FARMS

Prime Olé Burger

Serving Size: 1 Burger | Yields: 25 Servings

Ingredients

Ingredients	Weight	Measure
<i>MorningStar Farms® Grillers Prime Veggie Burgers</i>	3.5 lbs.	25 burgers
Salsa, Low-Sodium, Canned	8 oz.	1 cup, drained
Mayonnaise, Low-Fat	1 lb.	2 cups
Ground Cumin	0.25 oz.	1 tbsp.
Cheese, Pepperjack, Sliced, Chilled (1 oz. each)	25 oz.	25 slices
Pickled Jalapeños	1 lb. 5 oz.	75 pieces
Hamburger Bun, Whole Grain, Sliced, 4"		25 pieces
Tortilla Chips, Whole Grain	1 lb. 9 oz.	

Directions*

1. Drain the salsa of extra liquid, mix together with the mayonnaise and cumin, and portion into serving cups (1 oz. each).
2. Lay out the *MorningStar Farms® Grillers Prime Burgers* on a sheet tray in a single layer.
3. Top each burger with a slice of pepperjack cheese.
4. Top each burger with 3 slices of pickled jalapeños.
5. Bake the burgers in a 325°F oven for 15 minutes, until the center is hot and the cheese is melted.
6. Place the burgers on top of the bottom bun and 1 oz. tortilla chips on the side.
7. Top with the top bun and keep hot until service.
8. Top the burger with the chips when eating for crunch and flavor addition.
9. Serve with 1 oz. of salsa mayo on the side.

Item #	Distributor #	Product Description	Case
28989-10409		<i>MorningStar Farms® Grillers Prime Veggie Burgers</i> , CN Labeled	48 ct./2.5 oz.

*Oven times may vary depending on oven type, temperature accuracy, and quantity of food. Times given are approximate. ©2025 Kellanova



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3 oz. eq.
meat/meat
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MorningStar
FARMS

Prime Olé Burger

Serving Size: 1 Burger | Yields: 100 Servings

Ingredients	Weight	Measure
MorningStar Farms® Grillers Prime Veggie Burgers	14 lbs.	100 burgers
Salsa, Low-Sodium, Canned	2 lbs.	4 cups, drained
Mayonnaise, Low-Fat	4 lbs.	2 qts.
Ground Cumin	0.75 oz.	3 tbsp.
Cheese, Pepperjack, Sliced, Chilled (1 oz. each)	6 lbs. 4 oz.	100 slices
Pickled Jalapeños	5 lbs. 4 oz.	300 pieces
Hamburger Bun, Whole Grain, Sliced, 4"		100 pieces
Tortilla Chips, Whole Grain	6 lbs. 4 oz.	

Directions*

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