

# URM FOODSERVICE



**PRICES EFFECTIVE NOVEMBER 30<sup>TH</sup> THRU DECEMBER 13<sup>TH</sup> 2020**

53502-1 (24/2 lb.)

**Carrots**

**\$26<sup>16</sup>**

53287-9 (4/5 lb.)

**Peeled Baby Carrots**

**\$25<sup>00</sup>**

53480-0 (50 lb.)

**Jumbo Yellow Onions**

**\$12<sup>09</sup>**

53642-5 (60 ct.)

**Hass Avocados**

**\$29<sup>40</sup>**



53792-8 (6-7 ct.)

**Pineapples**

**\$19<sup>80</sup>**

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Prices, products and printing errors are subject to change without notice. Some products are an average portion or case price. Quantities are subject to stock on hand.



# Center of the Plate *Specials*



93404-2 (40/4 oz.)  
Beyond Meat 4 oz.  
Beyond Burgers®

**\$80<sup>09</sup>**

88062-5 (15 lb.)  
Daily's 14/16 Layer  
Bacon

**\$50<sup>59</sup>**

94282-1 (10 lb.)  
URM Round 4-1  
Beef Patties

**\$28<sup>79</sup>**

98852-7 (40/4 oz.)  
Tyson Red Label Cooked Grilled  
Chicken Breast Fillets

**\$43<sup>09</sup>**

## SOUTHWESTERN BEYOND BURGER

### Ingredients:

#### For the Burgers:

- Beyond Burger patties (URM #93404-2)
- Caramelized Anaheim and onion recipe
- Brioche burger buns, toasted (URM #95241-6)
- 2 avocados sliced (URM #53642-5)
- 1 cup pico de gallo (URM #80319-7)
- Ancho Sauce (URM #44472-9)
- Romaine Lettuce (URM #53416-4)

#### For the caramelized Anaheims and onions:

- 2 tablespoons olive oil (URM #42473-9)
- 2 large yellow onions, finely sliced (URM #53480-0)
- 2 Anaheim peppers, finely sliced (URM #53515-3)
- ½ cup water
- Kosher salt (URM #44360-6)



### Directions:

- In a large skillet, heat the olive oil over medium high heat.
- Add the onions and Anaheims, then sauté for 10-15 minutes until it starts to caramelize.
- Reduce the heat to medium and add a few tablespoons of water, starting at the 15 minute mark and continue to caramelize for a total of 45 minutes until brown.
- Season with salt and set aside.
- Cook the Beyond Burgers according to the package directions.
- Place your toasted buns on a plate and add the lettuce leaves to the bottom of the bun.
- Top the lettuce leaf with the Beyond Burger. Top the burger with sliced avocado, and caramelized onions and Anaheims.
- Add some pico de gallo on top.
- Slather the top half of the bun with the ancho chipotle sauce and top the burger with the bun.
- Serve immediately.