

Hatch Mac & Cheese Burger

Yield: 12

INGREDIENTS

3 lbs	hatch Mac & Cheese (79501)
3 lbs	Ground Beef
12 each	Hamburger Bun
8 oz	Arugula
8 oz	Onion, Yellow, Large, Carmelized



PREPARATION

Prep Time: 30 minutes

Microwave Heating Instructions: Refrigerated

1. Using a large spoon, scoop 12 oz. of Hatch Mac & Cheese in a Pyrex container or microwave safe bowl/container.
2. Place a lid on the container, but do not press to seal.
3. Microwave on high for 3 minutes.
4. Remove and stir and heat for an additional 90 seconds.

NOTE: If a lid is not available, place a moist/damp paper towel over the container and heat.

Stovetop Heating Instructions: Frozen or Refrigerated

1. Fill a soup pot or stockpot with water (halfway from the top).
2. Place the pot on the stove and heat on high bringing the water to a boil.
3. Add frozen or refrigerated Mac & Cheese pouch (if the water is at a raging boil, reduce to medium – high heat) to the boil water.
4. If the Mac & Cheese was frozen, heat for 18 – 20 minutes 135°F or higher.
5. If the Mac & Cheese was refrigerated, heat for 15 – 18 minutes 135°F or higher.

Burger Heating Instructions:

1. Shape the beef into 4 patties (about 1¼ to 1½ lb. each).
2. Sprinkle with salt and pepper or your favorite house seasoning.
3. In a fry pan or skillet over medium-high heat, cook the burgers to your desired doneness.

Assemble:

1. Toast Kaiser roll or your favorite hamburger bun, in the oven or stovetop.
2. Place 2 oz. of Arugula and caramelized onions on the bottom of the toasted hamburger bun.
3. Place the cooked hamburger patty on top of the mixture.
4. Portion 4 oz. of Hatch Mac & Cheese on top of each beef patty.
5. Place the crown of the bun on top and serve.