



## Ranch Veggie Pattie on a Bun

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### Ranch Veggie Pattie on a Bun

Main Dishes

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings		Directions
	Weight	Measure	
Quinoa, cooked		10 cups	<ol style="list-style-type: none"> <li>1. In a bowl mix seasonings with black beans and mash with potato masher.</li> <li>2. Add quinoa and sweet potatoes to the black beans. Mix well.</li> <li>3. Using a #8 scoop, form into patties.</li> <li>4. Bake for 30 minutes at 425° F. Flip the patties halfway through cooking.</li> <li>5. CCP: Hold for hot service at 135° or higher.</li> <li>6. Serve pattie on whole grain bun with 1 Tbsp. dressing as condiment.</li> </ol>
Mashed sweet potatoes, cooked		6 cups	
Black beans, drained, rinsed		10 cups	
Scallions, chopped		1 cup	
McCormick cilantro		½ cup	
McCormick Mojito Lime Seasoning		¼ cup	
Whole wheat hamburger bun		50	
Creamy Herb Yogurt Dressing <i>(separate recipe)</i>		3½ cups	

#### Serving:

One pattie provides ¼ cup vegetable and 2 grains

#### Yield:

50 servings:

#### Nutrients Per Serving

Calories	290 kcal	Saturated Fat	0.13 g	Iron	2.87 mg
Protein	13.45 g	Cholesterol	0.79 mg	Calcium	240.44 mg
Carbohydrates	55.24 g	Vitamin A	2685.51 IU	Sodium	324.75 mg
Total Fat	2.87 g	Vitamin C	2.01 mg	Dietary Fiber	7.91 g