CLASSIC INCOGMEATO BURGER

- 1 patty Incogmeato™ Burger, thawed
- Pan spray for griddle
- Salt
- Pepper
- 1 Vegan burger bun
- Vegetable oil
- 2 tsp Vegan ketchup
- 2 tsp Vegan mayo
- 1-2 pieces Lettuce
- 1 slice Ripe tomato
- 2 slices Sweet onion rings, 1/4", sliced
- 3-4 slices Pickles
- 1 slice Vegan american cheese slices

1. Pre-heat griddle to 350°F. Clean & scrape griddle if needed. Spray with pan spray.
2. Pre-heat charbroiler to 600-750°F, clean grates & oil lightly.
3. Season patties lightly with salt and pepper on both sides. Place patty on cooking equipment, and cook, turning once, to internal temperature of 160F. Patty should reach 150°F for optimum juiciness (All equipment differs and may or may not be calibrated so these times are guidelines only and approximations. 3 min per side on griddle = 6 min total OR 2.5 min-3 per side on Charbroiler grill= 5-6 min total) Test cook on your equipment for optimal time.
4. Toast Buns - use oil if using flattop-or use operators bun toaster. Spread both sides of bun with 1 tsp each of Vegan Mayo & Vegan Ketchup.

ADDITIONAL INFORMATION

Ingredients	1 patty Incogmeato™ Burger, thawed, 1 slice Ripe tomato, 1 slice Vegan american cheese slices, 1 Vegan burger bun, 1-2 pieces Lettuce, 2 slices Sweet onion rings, 1/4", sliced, 2 tsp Vegan ketchup, 2 tsp Vegan mayo, 3-4 slices Pickles, Pan spray for griddle, Pepper, Salt, Vegetable oil
Course	Dinner, Entrees, Lunch
Cuisine	American
Category	Burgers, plant based, Vegetarian
Serving Size	4