

## Korean BBQ Burger with Pickled Vegetables

Servings: 1

#### INGREDIENTS

- 2 T quick pickling spice (see right)
- 1 oz beets, sliced
- 1 oz carrots, sliced
- 1 oz red onions, sliced
- 1 oz red peppers, sliced
- ea Chef's Line<sup>™</sup> angus chopped beef, 8 oz. patty
- tt salt and pepper
- 3 oz Chef's Line Korean barbecue sauce
- 1 ea Cross Valley Farms® artisan romaine leaf

#### PREPARATION

Add beets, carrots, onions and peppers to pickling spice and set aside. Season the burger and grill to desired temperature, brushing with Korean barbecue sauce. Place the pickled vegetables and burger between the lettuce.



# Quick Pickling Spice

- 2 T garlic, pureed
- 2 T fish sauce
- 2 T sesame seeds
- 2 t white vinegar
- 3 T crushed red pepper

### PREPARATION

Combine all ingredients and set aside.



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