



Grain-based vegan, meatless patty featuring Peppadew® Piquante Peppers. Known for the sweet & spicy flavor, Peppadew® Piquante Peppers are grown and bottled in the Tzaneen region of South Africa and are the highlight of the Peppadew® Veggie Burger.

Ingredients: Filtered Water, Brown Rice, Textured Soy Flour, Peppadew Piquante Peppers®, Red Peppers, Onions, Mushrooms, Wheat Gluten, Carrots, Oats, Water Chestnuts, Canola Oil, Black Olives, Green Peppers, Salt, Methylcellulose, Garlic, Tamari Sauce (Water, Soybeans, Wheat, Salt), Corn Starch, Spices. **ALLERGENS:** Contains Soy, Wheat

Cooking Guidelines:

Oven: Bake frozen patties at 400° F for 14 to 16 minutes.

Skillet-Stove Top: Place frozen patties on non-stick skillet or grill. Cook over medium heat for approximately 4 minutes on each side.

Microwave: Place frozen patties on microwavable dish. Heat on high for approximately 2 minutes. (Microwave times may vary).

Deep fryer: Fry in basket 2.5 minutes until fully heated.

NOTE: Product should always be cooked to minimum internal temperature of 165° F. Keep Frozen.

Nutritional Values are calculated from USDA Nutrient Database, supplier information, and/or analysis.

#PE50
 DOT #714401
 UPC: 705723066509



Pack: 36/5.0 oz.
 Gross weight: 12.50 lb
 Item #: PE50
 LxWxH: 13.75" x 9.63" x 4.5"
 Ti/Hi: 12x12

Nutrition Facts

36 servings per container

Serving size 1 patty (142g)

Amount per serving

Calories 210

% Daily Value*

Total Fat 4.5g **6%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 420mg **18%**

Total Carbohydrate 28g **10%**

Dietary Fiber 4g **14%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

Protein 15g

Vitamin D 0mcg 0%

Calcium 74mg 6%

Iron 3mg 15%

Potassium 108mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Serving Suggestions

From a classic burger on a bun to a lettuce wrap, Franklin Farms Veggie Burgers are great for lunch or dinner!

Enjoy with a variety of toppings and sauces!



Recipe

Peppadew® Veggie Burger Salad with Balsamic Glaze

Ingredients:

Peppadew® Veggie Burger, Arugula, Cherry Tomatoes, Red Onion, Fresh Mozzarella Cheese, Balsamic Glaze, Olive Oil, Salt & Pepper

Directions:

Prepare veggie burger according to supplier directions. While the veggie burger is cooking, toss 1 cup of arugula with 1 teaspoon of olive oil and salt and pepper. Slice 6 cherry tomatoes lengthwise, slice a few slices of red onion and cube 1\4 of the fresh mozzarella cheese.

Once the veggie burger is finished cooking, prepare salad by adding the arugula, tomatoes, red onion and mozzarella. Top with the veggie burger and a drizzle of balsamic glaze. Enjoy!