

Grilled Yuca Plantain Burger with Charred Jalapeño Remoulade Sauce

(Use of TIO JORGE® Yuca Croutons and BIG BANANA® Sweet Plantains)



Servings: 4



Total Time: 60 min.



Level: Intermediate

INGREDIENTS

- 2 c. Fried **BIG BANANA®** sweet plantains, cooled down
- 2 c. Fried **TIO JORGE®** yuca croutons, cooled down
- 1/2 c. Green sweet peas (frozen, defrosted and drained dry).
- 1/4 c. Bulgur wheat (soaked in 1 cup hot water for 20 minutes then drained)
- 1/2 c. Small diced onions

- 1/4 c. Small diced Poblano peppers
- 1/2 c. cilantro
- 1 T. Ground cumin
- 2 T. Fresh lime juice
- 1 tsp Kosher salt

PROCEDURE

- Preheat charcoal grill.
- Place all ingredients into food processor.
- Purée until forms a coarse paste.
- Form into 6 oz Patties.
- Preheat nonstick skillet on medium heat.
- Spray pan with nonstick spray.
- Sear until golden brown and reserve to the side.
- Grill burgers on charcoal grill on both sides.

CHARRED JALAPEÑO REMOULADE SAUCE

Yields 1 pint

INGREDIENTS

- 1 c. Mayonnaise
- 3 T. Grain Mustard
- 2 T. Lime Juice
- 1/4 c. Charred Jalapeño Peppers, chopped
- 1/4 c. Minced Red Onions
- 1 T. Chopped Parsley
- 2 T. Chopped Capers
- 1 T. Chopped Cornichons
- 1 tsp. minced Garlic
- 1/4 tsp Kosher Salt

PROCEDURE

Combine all ingredients and mix well.

BUILD THE BURGER

- Grilled Bun
- Place Lettuce, Sliced Tomato and sliced Onion on bottom of the bun.
- Place Plantain Yuca Burger on top of LTO.
- Top with Charred Jalapeño Remoulade.
- Add top bun and enjoy.