

## The Ultimate Veggie Burger

Servings: 1

### INGREDIENTS

- 1 ea Chef's Line™ 3-grain veggie burger
- 1 ea Chef's Line all-butter croissant bun
- 2 T sweet chili mayonnaise (see right)
- 2 oz caramelized onions (see below)
- 2 oz Glenview Farms® brie cheese, sliced

### PREPARATION

Grill the veggie burger until done. Lightly toast croissant bun on flattop grill. Spread sweet chili mayonnaise on the bottom half of the bun and then add the veggie burger. Top with caramelized onions and brie. Serve with a side of hot sauteed vegetables for a healthy alternative.

### Caramelized Onions

#### INGREDIENTS

- 2 ea yellow onions, julienned 1/8 to 1/4 in
- 1 T extra virgin olive oil
- 2 T Rykoff-Sexton International™ balsamic vinegar

### PREPARATION

In a saute pan, add all ingredients. Slowly cook on med-low heat until onions are a deep, dark brown color.



### Sweet Chili Mayonnaise

#### INGREDIENTS

- 1 c Monarch® premium mayonnaise
- 1/2 c Pacific Jade® chili sauce

### PREPARATION

Combine ingredients, stir and set aside.

