

# FROM THE RENZI KITCHEN

## Beyond Elote Burger

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### Ingredients

- #11417 • 2 ea Beyond Burger patties
- #88031 • 1 Avocado, halved and sliced
- #88509 • 2 ea Better Burger Leaf Lettuce
- #88107 • 2 ea Corn on the Cob, kernels removed
- #56002 • 2 tablespoons Mayo
- #25328 • 2 tablespoons Sour Cream
- #30174 • ½ tablespoon Olive Oil
- #88055 • ½ Lime, zested and juiced
- #68083 • 2 tsp Chili Powder
- #88413 • ¼ cup Cilantro, chopped
- #92274 • Kosher salt, to taste
- #25351 • ½ cup Shredded Parmesan



### Instructions

**Elote Instructions:** Grill corn until all sides are charred. Cut grilled corn kernels from cobs. In a small bowl, mix together mayonnaise, sour cream, olive oil, lime zest and juice, chili powder, cilantro, and parmesan. Add corn kernels and stir, seasoning generously with kosher salt.

**Burger Instructions:** Grill Beyond Burger patties on a lightly oiled, heated gas grill. Grill on medium-high for 3 minutes on one side. Flip and grill for another 3-4 minutes. Top the bottom bun with lettuce leaf followed by Beyond Burger, sliced avocado, and the Mexican street corn mixture.

*\*Recipe sourced from Beyond Meat*