



## Captain Burger, Red Cabbage Coleslaw & Sliced Apples





# Captain Burger, Red Cabbage Coleslaw & Sliced Apples

Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 X #24 scoop (80 gm)	400 gm (14.1 oz)
PE Fish (PE#21736)	#12 scoop (80 gm)	400 gm (14.1 oz)
Tartar Sauce (smooth)	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Red Cabbage Coleslaw (smooth)	#8 scoop (118 mL)	590 mL (20 fl oz)
Applesauce (smooth)	#8 scoop (118 mL)	590 mL (20 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.  
Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Place 2 x #24 scoop (80 gm) of PE Whole Wheat bread on a service plate. Add #12 scoop (80 gm) of PE Fish on top of the bread. Drizzle 15 mL (1 Tbsp) of smooth tartar sauce over the fish. Garnish with a sprinkle of spinach flakes for colour contrast, as desired.

Alternate presentation: hold back one scoop (or slice) of PE Whole Wheat bread to place on top of the tartar to create the burger with a different presentation.



3. Serve #8 scoop (118 mL) of smooth applesauce on the service plate beside the captain burger.



4. Serve #8 scoop (118 mL) of smooth red cabbage coleslaw in a side dish nappy or on the service plate (as desired).



Serve hot (burger) or cold (side salad)

Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.  
Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

