

ORIGINAL WORLD FAMOUS

1. Heat pan to medium high heat (350F +/-)
2. Add 1 tsp vegetable oil.
3. Add burger patty, move it around to get it coated with oil then flip immediately, move around to coat the second side and allow to cook undisturbed for 2.5 minutes.
4. Flip patty and cook another 2.5 minutes. Patty should be nicely browned. If not, continue to desired doneness. The patty is a fully cooked product so, the doneness can be to personal preference.
5. Place 1 slice vegan cheddar cheese on patty, add 1 Tablespoon water and cover for 15 seconds to melt cheese. (Alternatively, cheese can be melted under a broiler)
6. Transfer patty to the bottom piece of bun.
7. Add 1 tablespoon special sauce on top of patty, top with 3 slices of pickles and a healthy pinch of iceberg lettuce (1/4 cup +/-).
8. Ravenously consume!

DOUBLE ORIGINAL WORLD FAMOUS

1. Heat pan to medium high heat (350F +/-)
2. Add 2 tsp vegetable oil.
3. Add burger patties, move them around to get them coated with oil then flip immediately, move around to coat the second side and allow to cook undisturbed for 2.5 minutes.
4. Flip patties and cook another 2.5 minutes. Patties should be nicely browned. If not, continue to desired doneness. The patties are a fully cooked product so, the doneness can be to personal preference.
5. Place 1 slice vegan cheddar cheese on each patty, add 1 Tablespoon water and cover for 15 seconds to melt cheese. (Alternatively, cheese can be melted under a broiler).
6. Transfer 1 patty to the bottom piece of bun.
7. Add 1 tablespoon special sauce on top of patty, top with a healthy pinch of iceberg lettuce (1/4 cup +/-).
8. Repeat with second patty but add 3 slices of pickles.
9. Place bun top on burgers.
10. Devour!

SHROOM STEAKHOUSE BURGER

1. Heat pan to medium high heat (350F +/-)
2. Add 1 tsp vegetable oil.
3. Add burger patty, allow to get coated with oil then flip immediately, move around to coat the second side and allow to cook undisturbed for 2.5 minutes.
4. Flip patty, place the cooked mushrooms on top and cook another 2.5 minutes. Patty should be nicely browned. If not, continue to desired doneness. The patty is a fully cooked product so, the doneness can be to personal preference.
5. Place the vegan mozzarella cheese on patty, add 1 Tablespoon water and cover for 15 seconds to melt cheese. (Alternatively, cheese can be melted under a broiler).
6. Transfer patty to the bottom piece of bun.
7. Add 1 tablespoon steak sauce on top of patty.
8. Essen!

DOUBLE SHROOM STEAKHOUSE BURGER

1. Heat pan to medium high heat (350F +/-)
2. Add 2 tsp vegetable oil.
3. Add burger patties, allow to get coated with oil then flip immediately, move around to coat the second side and allow to cook undisturbed for 2.5 minutes.
4. Flip patties, place the cooked mushrooms on top and cook another 2.5 minutes. Patty should be nicely browned. If not, continue to desired doneness. The patty is a fully cooked product so, the doneness can be to personal preference.
5. Place the vegan mozzarella cheese on patties, add 1 Tablespoon water and cover for 15 seconds to melt cheese. (Alternatively, cheese can be melted under a broiler).
6. Transfer 1 patty to the bottom piece of bun.
7. Add 1 tablespoon steak sauce on top of patty.
8. Repeat steps 6 and 7 with the 2nd patty.
9. Place the bun top on the burgers.
10. Mangia!

CRABBY PATTY

1. Heat pan to medium high heat (350F +/-) Note: Patties can be heated in oven for 15-20 minutes at 375 but they won't sear up.
2. Add 1 tsp vegetable oil.
3. Sprinkle spice mix on both sides of crabby patty and place in pan.
4. Allow to cook for 2.5 minutes undisturbed.
5. Flip patty and cook for another 2.5 minutes. NOTE: Adjust the doneness to your liking.
6. Place patty on the bun bottom.
7. Add 1 tablespoon jalapeno tartar sauce.
8. Top with shredded iceberg lettuce.
9. Place bun top on top.
10. Feast away!

DOUBLE CRABBY PATTY

1. Heat pan to medium high heat (350F +/-) Note: Patties can be heated in oven for 15-20 minutes at \$375 but they won't sear up.
2. Add 2 tsp vegetable oil.
3. Sprinkle spice mix on both sides of crabby patties and place in pan.
4. Allow to cook for 2.5 minutes undisturbed.
5. Flip patties and cook for another 2.5 minutes. NOTE: Adjust the doneness to your liking.
6. Place 1 patty on the bun bottom.
7. Add 1 tablespoon jalapeno tartar sauce.
8. Add the 2nd patty, and sauce
9. Top with shredded iceberg lettuce.
10. Place bun top on top.
11. Prepare for a flavor sensation

KALE SALAD

1. Place kale in a bowl or on a plate or use clamshell.
2. Top with pepitas and tortilla strips.
3. Enjoy.