

# TEX-MEX QUINOA SLIDERS

Serves: 4

Prep Time: 30 minutes

Cook Time: 15 minutes

These flavorful sliders are made with a blend of Tex-Mex quinoa, eggs, cheese, and bread crumbs. They are then fried to golden brown perfection and topped with a delicious street corn topping. These sliders are the perfect bite-sized snack or appetizer for your next party or gathering.



## INGREDIENTS

- 1 package Brickman's® Tex-Mex Quinoa
- 4 Eggs
- ½ cup Cotija Cheese
- ½ cup Panko Bread Crumbs
- ½ cup Street Corn Topping
- 12 Slider Buns

Product	Description	Item #	Pack Size
Brickman's® Tex-Mex Style Quinoa & Bean Salad Kit	Fully cooked tender quinoa, corn, red peppers, and pinto beans in a southwest style dressing.	399679	2/5.05 lb

Vegetarian 
 Vegan 
 Dairy Free 
 Gluten Free 
 Kosher

## INSTRUCTIONS

1. Mix the Tex-Mex Quinoa
2. Add the eggs, cheese, and bread crumbs to the quinoa mixture and mix well.
3. Let the mixture sit in the refrigerator overnight.
4. Form the mixture into 3-ounce patties.
5. Heat oil in a non-stick skillet over medium heat.
6. Cook the patties for 2 minutes per side, or until golden brown.
7. Place the patties on slider buns and top with Street Corn Topping.

