

BIG MAC SALAD

ALL THE FLAVOR YOU LOVE,
NO BUN REQUIRED!

PHILEMM CATERING
We take care of everything.



CORPORATE
EVENTS



PARTIES



WEDDINGS



SPECIAL
EVENTS



SALAD (1 SERVING)



Seasoned ground beef (see recipe)	120 g
Iceberg lettuce, shredded	100 g
Dill pickles, diced	25 g
White onion, finely diced	15 g
Cheddar cheese, shredded	25 g
Sesame seeds	2 g

BEEF SEASONING (FOR 120 g BEEF)



Fine salt	2.0 g
Ground black pepper	0.5 g
Garlic powder	0.5 g
Onion powder	0.5 g
MSG (optional, but recommended)	0.5 g



BEEF INSTRUCTIONS

- 1 Brown ground beef over medium-high heat, breaking it into small crumbles.
- 2 Drain excess fat if desired.
- 3 Sprinkle seasoning over the hot beef and toss for 30-60 seconds until evenly coated.

BIG MAC SAUCE (1 SERVING)



Mayonnaise	30 g
Sweet pickle relish	10 g
Yellow mustard	5 g
White vinegar	2 g
Paprika	0.5 g
Garlic powder	0.5 g
Onion powder	0.5 g
White pepper	0.2 g



NUTRITION (APPROXIMATE)

CALORIES



610
kcal

PROTEIN



34 g

FAT



48 g

CARBOHYDRATES



10 g
(about 7 g net)

ASSEMBLY



- 1 Spread the lettuce in a bowl.
- 2 Top with the hot seasoned ground beef.
- 3 Add onions, pickles, and shredded cheese.
- 4 Drizzle with the Big Mac sauce.
- 5 Sprinkle sesame seeds over the top.



CHEF TIP

Mix the sauce thoroughly and refrigerate for at least **30 minutes** before serving.
The resting time noticeably improves the flavor!

PERFECT FOR:

- ✓ Low-Carb / Keto
- ✓ High in Protein
- ✓ No Tomatoes
- ✓ Big Mac Flavor – Without the Bun!



LET PHILEMM CATER YOUR NEXT EVENT!



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Delicious. Customizable. Memorable.

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☎ 514 743-4547

✉ phil@philemm.com

🌐 philemm.com