



## Mexican Burgers

SERVINGS 4 (L) PREP TIME 10 mins COOK TIME 30 mins

### INGREDIENTS

#### For the Burgers

- 1 kg beef mince ground beef
- 3 garlic cloves finely chopped
- 1/2 cup bread crumbs
- 2 eggs
- 1/2 tsp ground coriander
- 1/2 tsp **La Fe Ground Cumin**
- 1/2 tsp **La Fe Ground Cinnamon Sticks**
- 1/2 tsp ground cloves
- **La Fe Sazón**
- 1 tsp paprika
- 1-2 tsp salt
- Cracked **La Fe Black Pepper**

- 4-6 slices of **La Fe Queso de Papa**
- 4-6 fresh hamburger buns

#### For the Guacamole

- 2 large ripe avocados
- 1/4 cup **La Fe Lemon Juice**
- Salt & **La Fe Pepper** to taste

#### For the Pico de Gallo

- 1 cup diced tomatoes canned or fresh
- 1 large red onion peeled and finely chopped
- 1/2 cup fresh parsley finely chopped
- 1/2 red chilli finely chopped (remove the seeds if you don't like it hot)
- Salt & **La Fe Pepper** to taste

### DIRECTIONS

#### For The Burgers

1. Combine all the ingredients in a large bowl and mix well. Heat a large frying pan and add some La Fe Vegetable.
2. Fry a small amount of the burger mixture to check the seasoning. Adjust if necessary.
3. Form the mince mixture into burgers and fry for +- 4 minutes per side until browned and cooked through. When you've flipped the burger the first time, place a slice of cheese on the patty and allow it to melt while the patty is cooking.
4. Serve on a fresh bread roll with home-made salsa and guacamole.

#### For The Guacamole

5. Remove the avocado flesh from the skin and mash with the La Fe lemon juice, salt & La Fe pepper.
6. Set aside until you're ready to use it.

#### For The Pico de Gallo

7. Combine all the ingredients and mix through.
8. Set aside until you're ready to use it.