

# Bitchen Burger Recipes

## Ingredients

- ☐ 2 (2) burger buns
- ☐ 250 g (9 oz) Lean beef mince
- ☐ 1 teaspoon (1 teaspoon) Cumin
- ☐ 1 teaspoon (1 teaspoon) Ground coriander
- ☐ 1 teaspoon (1 teaspoon) paprika
- ☐ 1 teaspoon (1 teaspoon) Onion powder
- ☐ 1 teaspoon (1 teaspoon) Garlic granules
- ☐ 1 teaspoon (2 teaspoon) Chipotle flakes
- ☐ 10 g Fresh coriander (cilantro)
- ☐ 70 g (1 cups) lettuce
- ☐ 1 tomato - sliced
- ☐ 2 tablespoon guacamole
- ☐ 20 g (0.75 oz) Mature cheddar
- ☐ 2 tablespoon Burger relish
- ☐ 0.5 tablespoon Olive oil

## Instructions

In a large bowl, combine the mince and seasoning.

Form into 2 burger patties and put in the fridge for 30 minutes.

Heat the oil in a griddle pan (or normal frying pan) over a medium heat and cook the burgers for 10 minutes, turning occasionally.

Top the burgers with cheese and either cover with a cloche/lid or put the burgers under a grill (broiler) for 5 minutes, or until the cheese has melted.

Cut the buns open and build the burger with lettuce, tomato, burger and cheese, guacamole, and relish/sauce.