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.