

Angus Burger with Tomato Salsa



Recipe
Idea

Ingredients for 4 Servings:

- 4 pcs. **Harvest Farms Angus Burger, 150 g** (Item number 69510)
- 12–15 pcs. sundried tomatoes in oil
- 1 clove fresh garlic
- 2 tbs. olive oil
- 10 ml water
- 8 tbs. tomato ketchup
- Salt and freshly ground black pepper
- 8 tbs. white BBQ sauce
- 12 lettuce leaves (lollo bianco or iceberg)
- 2 tbs. cooking oil
- 12 slices San Marzano or beef tomatoes
- 1 red onion, sliced
- 4 brioche hamburger buns (ready-made)
- optional Tabasco

Preparation Options:



Grill
6–8 minutes



Contact grill
6–8 minutes



Frying pan
in oil, 6–8 minutes

(Core temperature 69 °C)

Preparation:

- To make the tomato salsa, remove the tomatoes from the oil (reserving 2 tbs. of the oil) and chop roughly. Peel the garlic and slice finely, then saute briefly in a small pan with the reserved tomato oil. Add the tomatoes and water; let simmer until most of the moisture is evaporated. Mix in the ketchup and puree the salsa. Season with salt and pepper. A few drops of Tabasco may be added for some extra heat.
- Rinse the lettuce leaves in cold water, let drain, then pat dry gently with a clean towel or kitchen roll. Peel and slice the red onion. Wash the tomatoes, remove the core and cut in 1-cm slices.
- Remove the frozen **Harvest Farms Angus Burger** Patties from the package and fry them, turning several times, until the desired degree of doneness is reached.
- Slice the brioche buns in half lengthwise and lightly toast the cut surfaces in a frying pan, toaster or in the oven.

Assembly:

Spread the bottom half of each toasted bun with 1 tbs. white BBQ sauce, followed by two lettuce leaves. Place a **Harvest Farms Angus Burger** Patty on the lettuce, then spread another tablespoon of white BBQ sauce on the patty. Top with onion and tomato slices, some cooled salsa, two more lettuce leaves, and finally the second half of the bun.

Goes well with:
Chips or curly fries