

Spicy Big Burger with Creamy Guacamole



Recipe
Idea

Ingredients for 4 Servings:

- 4 pcs. **Harvest Farms Big Burger Spicy, 180 g** (Item number 69530)
- 4 tbs. guacamole (ready-made)
- 4 tbs. sour cream
- 4 tbs. mayonnaise
- 8 tomato slices
- 1 red onion, sliced
- 8 lettuce leaves (lollo bianco or iceberg)
- 4 sesame hamburger buns (ready-made)
- 1/2 bunch fresh cilantro

Preparation:

- Mix the guacamole with the sour cream and mayonnaise in a small bowl.
- Wash the tomatoes, remove the cores and cut in 1-cm slices. Peel and thinly slice the onion. Rinse the lettuce leaves in cold water, let drain, then pat dry gently with a clean towel or kitchen roll.
- Remove the frozen **Harvest Farms Big Burger Spicy** Patties from the package and fry them, turning several times, until the desired degree of doneness is reached.
- Slice the burger buns in half lengthwise and lightly toast the cut surfaces in a frying pan, toaster or in the oven.

Preparation Options:



Grill
approx. 15 minutes



Contact grill
approx. 12 minutes



Frying pan
in oil, 12–15 minutes

(Core temperature 69 °C)

Assembly:

Spread the bottom half of each toasted bun with 2 tbs. of the prepared sauce. Top with lettuce, followed by a fried **Harvest Farms Big Burger Spicy** Patty, then garnish with more sauce, two tomato slices, several onion slices, and some cilantro leaves. Place the second half of the bun on top.

Goes well with:

Sweet potato fries or
Nacho-Chips