



## Grilled Beef Burgers

### with Chipotle Mayo

Soft milk buns from Abhi's bakery filled with grilled beef burgers, dressed red cabbage and creamy chipotle mayonnaise served with sweet potato chips. Perfect on a warm summer night!



25 minutes



2 servings



Beef

# Switch the sauce!

If you don't feel like using the chipotle mayonnaise, you can use BBQ sauce, tomato sauce or a ranch dressing instead!

#### FROM YOUR BOX

SWEET POTATOES	400g
RED CABBAGE	1/4
CARROT	1
AVOCADO	1
BEEF HAMBURGERS	2-pack
MILK BUNS	2-pack
CHIPOTLE MAYONNAISE	100g

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, smoked paprika

#### **KEY UTENSILS**

oven tray, frypan/griddle pan or BBQ

#### **NOTES**

Remove the core from the cabbage before shredding it with a knife.

You can stretch the chipotle mayonnaise out with yoghurt or more mayonnaise if you prefer it less spicy.

No gluten option - milk buns are replaced with GF burger buns.



#### 1. COOK THE SWEET POTATOES

Set oven to 220°C.

Cut sweet potatoes into chips. Toss on a lined oven tray with 1/2 tsp smoked paprika, oil, salt and pepper. Roast for 20-25 minutes, or until tender and golden.



#### 2. DRESS THE CABBAGE

Whisk together 1 tbsp vinegar and 1 tbsp olive oil in a bowl. Finely shred cabbage and add to bowl (see notes). Toss to coat and set aside.



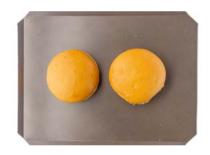
#### 3. PREPARE THE FILLINGS

Ribbon, grate or julienne carrot using a peeler. Slice avocado.



#### 4. COOK THE BURGERS

Heat a frypan/griddle pan or BBQ over medium-high heat. Coat burgers with oil, salt and pepper. Cook for 3-4 minutes each side or until cooked to your liking.



#### **5. TOAST THE BUNS**

Optional: Halve buns and toast in oven for 2-3 minutes.



#### 6. FINISH AND SERVE

Assemble burgers with beef patty, cabbage, carrot, avocado and mayonnaise to taste (see notes). Serve with sweet potato chips.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



