LEGENDARY LAMBURGERS

These legendary lamburgers make a fantastic change to a standard beef burger. The spiced mince patties pair fantastically with the mint raita mayo, any excess of which makes a perfect dip for fries!

Prep	Cook
20 mins	25 mins
Heat	Serves
ccc	4
11111	with sides

500g lamb mince

10g bunch of mint or coriander - leaves picked and finely chopped

1 clove of garlic - finely grated

1-2 green chillies (optional) -

finely chopped (seeds removed if you prefer less heat)

½ iceberg lettuce - finely shredded

1/2 lemon

75g **natural yogurt** (full fat is best)

75g **mayonnaise**

2 tbsp tomato puree

4 burger buns



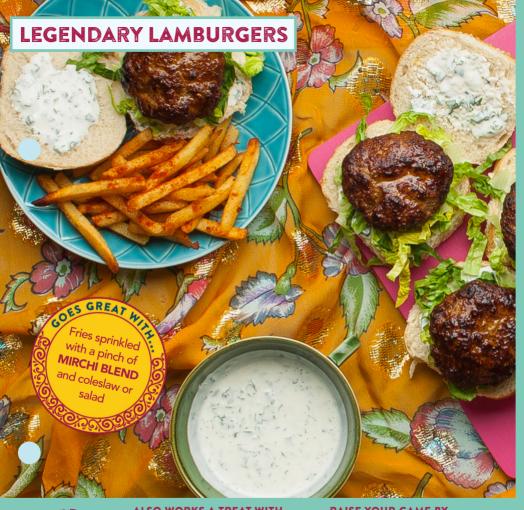




METHI BLEND

1 tsp MIRCHI BLEND

- 1 Mix the mince with the tomato puree, 1 tsp HALDI BLEND, 2 tsp METHI BLEND, 1 tsp MIRCHI BLEND and 34 tsp salt until thoroughly combined. Shape into 4 burgers and leave to one side
- Mix the mayonnaise and yogurt with the garlic, mint, juice of the ½ lemon, green chillies (if using) and a pinch of salt to a smoothish sauce. Leave to one side
- Preheat the grill, light the BBQ or preheat a griddle pan now
- Grill the burgers for 5 minutes on each side or until charred around the edges and just cooked through
- 5 Warm the burger buns
- 6 Serve the burgers inside the buns with the mint raita mayo and shredded lettuce



€^{XTR}45 #**37** ALSO WORKS A TREAT WITH...

- Beef mince

RAISE YOUR GAME BY... Using brioche burger buns





