

AUSSIE BURGERS WITH CURRIED POTATO SALAD



SAVEUR PRODUCT USED

SPICED BEET HUMMUS MIX & CEYLON CURRY SPICE

SUBSTITUTIONS

Chicken or turkey can be substituted for ground beef; use textured vegetable protein (TVP) for vegetarians.

MAKE, TAKE & FREEZE

— *with* —
SAVEUR

FREEZER WORKSHOP INGREDIENTS

- 1 lb. (500g) ground beef**
- 1 egg**
- 1 brown onion, finely chopped (1 cup)**
- 2 tbsp. tomato paste**
- 1 tbsp. *Saveur Spiced Beet Hummus Mix***
- 1 tsp. Worcestershire sauce**

PREPARATION INGREDIENTS

For the Potato Salad:

- ½ lb. (250g) potatoes diced into ½" (1cm) pieces**
- 3 hardboiled eggs**
- 2 tbsp. mayonnaise**
- 2 tsp. *Saveur Ceylon Curry Spice***
- 2 green onions, chopped finely**

To top burgers:

- Lettuce**
- Cheese**
- Eggs**
- Sliced pineapple**
- Burger buns**
- Tomato**

METHOD

Mix all burger ingredients together well in a bowl. Shape into 4 patties. Separate each patty with parchment paper and place flat into a zip-top bag. Ensure all air is out of bag to prevent freezer burn.

Place all bags into large zip top bag, date, label and freeze until ready to use.

COOKING INSTRUCTIONS

Thaw patties in fridge overnight following the safe thaw instructions. Cook burgers on a heated grill or pan to your desired level of doneness. Fry eggs at same time to use as a topping for the burgers.

In the meantime, boil potatoes and 3 eggs until just cooked. Add a pinch of salt to water to prevent eggs from leaking during cooking. Remove from boiling water and rinse with cold water to stop cooking process. Peel eggs and cut into small pieces. Place potatoes, eggs, green onions in bowl. Mix Ceylon Curry Spice with mayonnaise. Combine the potato mixture with the mayonnaise mixture and set aside.

Once burgers and eggs are cooked, assemble on buns with other ingredients.

