

Mexican Burger

Enjoy this Mexican Burger for a flavourful meal that brings bold, zesty tastes to the table with juicy patties and vibrant toppings. Ideal for casual dinners, weekend cookouts or lunch gatherings, it’s easy to prepare and delivers satisfying texture and fresh zest in every bite that will delight friends and family alike.

Prep:	20 min
Cooking:	20 min
Serves:	4
Makes:	4

Ingredients

- 500g lean beef mince
- 5 eggs
- 1 medium red onion, finely chopped
- 1 Tbsp taco spice mix (salt reduced)
- ¼ cup Mexican salsa, extra to serve
- ½ cup dried breadcrumbs
- 1 bunch coriander, chopped
- Olive oil, for frying
- 1 large tomato, seeded, finely chopped
- 1 lime, juiced
- 1 avocado
- 4 seeded bread rolls, split and toasted (see notes)
- 1 baby cos lettuce, leaves separated
- Chipotle aioli, to serve (optional)

Method

1. Place mince into a bowl. Add 1 egg, half of the onion, spice mix, crumbs and 3/4 of the coriander and mix well.
2. Divide mixture into four equal portions and form into 10cm round patties.
3. Cook burgers on medium-low with 2 tablespoons oil on a grill plate (or frying pan) for about 8 -10 minutes each side or until cooked through.
4. Meanwhile, combine the remaining onion, coriander, tomato and half of the lime juice in a bowl and set aside. Coarsely mash avocado with remaining lime juice.
5. In a separate large, non-stick frying pan, heat oil and cook eggs in lightly greased egg rings until the fried egg is cooked to your liking. Remove from pan.
6. Spread bread rolls with chipotle aioli (optional), and top with lettuce, beef patty, mashed avocado, extra salsa and egg.

7. Sprinkle with tomato salsa. Top with bread roll tops and serve.