

MARLEY SPOON



Tex-Mex Ranch Burgers

with Smokey Corn Relish



20-30min



4 Portions

Sink your teeth into these juicy spiced beef burgers topped with a sweet and tangy corn and tomato relish. We've added kidney beans and aromatic spices to both the patties and the relish for authentic Tex-Mex flavour, and a nutritional boost of fibre and protein.

What we send

- garlic cloves, coriander
- kidney beans
- sauce, worcestershire ⁴
- tomatoes
- grass-fed beef mince
- corn kernels
- aioli ³
- milk buns ^{1,3,6,7}
- Mexican spice blend ¹⁷

What you'll require

- egg ³
- olive oil
- sea salt and pepper
- sugar
- water
- white wine vinegar ¹⁷

Utensils

- baking paper
- large frypan
- medium saucepan
- oven tray
- sieve

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Gluten (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 715kcal, Fat 22.0g, Carbs 104.4g, Proteins 48.0g



1. Make relish

Preheat oven to 160C. Drain and rinse **beans**. Finely chop **tomatoes**. Put **vinegar, sugar, water** (see staples list), **a pinch of salt** and **1 tsp spice blend** in a medium saucepan over medium heat. Bring to the boil. Stir for 1 min, then add **tomatoes, corn** and **half the kidney beans**. Reduce heat to a simmer. Cook for 10 mins or until tomatoes starts to break down.



4. Cook burgers

Line an oven tray with baking paper. Cut the **buns** in half. Heat the **oil** in a large frypan over medium-high heat. Working in batches if necessary, add the burgers and cook for 4-5 mins each side until browned and cooked through. Transfer to the lined tray and keep warm in the oven.



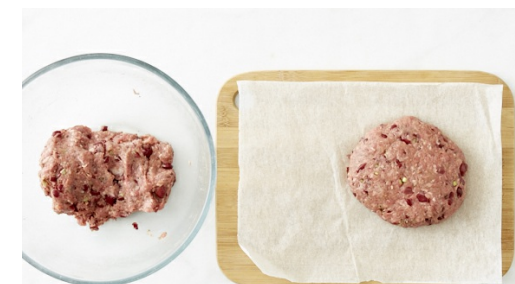
2. Prepare ingredients

Meanwhile, crush or finely chop the **garlic**. Finely chop the **coriander**, including the stems, keeping the leaves and stems separate.



5. Toast buns

Add the **buns** to the pan, cut-side down, and toast for 30 secs or until golden.



3. Prepare burgers

Put the **remaining kidney beans** in a large bowl and lightly mash using a fork. Add the **beef, garlic, coriander stems, Worcestershire sauce, egg, half of the remaining spice blend** and **salt and pepper**, and mix with your hands until very well combined. Divide the mixture in half and shape into 4 burger patties.



6. Get ready to serve

Stir the **coriander leaves** into the relish to combine. Combine the **remaining spice blend** and **aioli** in a small bowl. Spread the bases of the buns with the spiced aioli, then top with the burgers, relish and the remaining buns. Serve with the remaining relish and aioli on the side.