

MARLEY SPOON



Tex-Mex Beef Burgers

with Avocado and Rocket Salad



20-30min



2 Portions

There's nothing like a burger to get the juices racing and this one, with its smoky chipotle hit, golden fried onions and slick of garlicky aioli, is no exception. The rocket salad, with chunks of avocado, tomato and a creamy dressing, is the icing on the cake.

What we send

- 6
- 3
- 1,3,6,7

What you'll require

- sea salt and pepper
- vegetable oil
- water

Utensils

- medium frypan with lid
- oven tray

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

Cooking tip

We've suggested the amount of chipotle chilli for flavour, but if you prefer less heat, reduce the chipotle to taste.

Allergens

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

Nutrition per serving

Energy 970kcal, Fat 63.4g, Carbs 48.8g, Proteins 47.1g



1. Make aioli dressing

Thinly slice the **onion** and **half the tomato**. Coarsely chop the **remaining tomato** and keep separate. Put **half the aioli** and **2 tsp water** in a large bowl, season with **salt and pepper** and stir to combine. Set aside.



4. Cook beef patties

Heat the oven grill to high. Heat **2 tsp olive oil** in the pan over medium-high heat and cook the **patties** for 3 mins each side or until cooked through, covering the pan for the second side. Remove the patties from the pan and rest for 3 mins.



2. Make beef patties

Put the **beef mince** and **chipotle sauce** (see cooking tip) in a medium bowl and season with **salt and pepper**. Using clean hands, combine well. Divide into 2 equal portions, then shape into patties, slightly wider than the base of a bun.



5. Prepare buns

Meanwhile, halve the **buns** through the middle. Put on an oven tray and grill, cut side up, for 1-2 mins until lightly toasted. Spread the bun bases with the **remaining aioli**. Coarsely chop the **avocado** flesh. Add the **chopped tomato**, avocado and **rocket** to the bowl of **aioli dressing**, season with **salt and pepper** and gently toss to coat.



3. Fry onions

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **onion**, stirring, for 5 mins or until softened and golden. Transfer to a bowl and cover to keep warm. Reserve the pan.



6. Get ready to serve

Divide the **sliced tomato**, **beef patties** and **onion** among the **bases**, then sandwich with the **bun tops**. Serve the **burgers** with the **rocket salad**.