

SMASHED BEEF BURGER WITH VINTAGE CHEDDAR AND CHIPOTLE MAYO

Juicy smash burger with a punch of vintage cheddar and a spicy kick from chipotle mayonnaise.



PREP TIME
30 MIN



COOK TIME
6 MIN



SERVINGS
4



Ingredients



- 8 x 40g beef patties with 20% fat
- 8 slices of vintage cheddar cheese
- 4 burger buns
- 80g [Blenders Chipotle Mayonnaise](#)
- 40g pickled cucumber
- 15g pickled red onion
- 2 beef tomatoes, sliced
- 40g iceberg lettuce, shredded

Method

1. Place the burgers on a smoking hot flat grill or skillet and using an offset burger flipper, force the meat down onto the grill. Season with salt and pepper and grill for 2 minutes.
2. Flip the burgers over and press down on the patty to get good contact with the grill.
3. Place 1 slice of cheese on each patty for the final minute of cooking.
4. Toast the buns.
5. To assemble: Spread the [chipotle mayo](#) on the top and bottom, add 2 burgers to each bun. Top with some cucumber, tomato, pickled onion, lettuce and top with the other bun.
6. Serve with fries or sweet potato fries on the side.

Allergens

Contains Gluten, Eggs, Milk

