

BEEF BURGER WITH DYNAMITE SLAW

Chargrilled beef burger topped with a crunchy coleslaw that is mixed with our new Dynamite Sauce. The perfect blend of sweet and fiery flavours.



PREP TIME
15 MIN



COOK TIME
5 MIN



SERVINGS
4



Ingredients

For the slaw:

- 700g Dutch cabbage
- 100g carrot
- 20g red onion
- 180g [Blenders Dynamite Sauce](#)

For the burgers:

- 4 beef burgers
- 80g blue cheese, sliced
- 40g rocket
- 60g slaw
- 4 brioche buns
- 40g [Blenders Dynamite Sauce](#)

Allergens

Contains Gluten, Eggs, Milk, Mustard

Method

For the slaw:

1. Slice the Dutch cabbage very thinly. Peel and grate the carrots and finely dice the red onion.
2. In a large bowl add all the vegetables and the [Dynamite Sauce](#) and mix well. Store in the fridge until needed.

For the burger

1. Chargrill the beef burgers until cooked to your liking. Top with the blue cheese and melt under the grill.
2. Toast the buns. Spread some Dynamite Sauce on the bottom half of the buns. Add the rocket, tomato, burgers and spicy slaw and top with the bun lids.
3. Serve immediately.

