



Moroccan ostrich burger

The meaty flavour of ostrich stands up beautifully to the Moroccan spices.

Less than 1 hour **Serves:** 4

Recipe Type: Mains

Ingredients

Main ingredients

- 1 tbsp PnP olive oil
- 1 tbsp PnP butter
- 1 PnP onion, finely diced
- 1 sachet Al'Fez Moroccan Meatball Spice Blend, (21g)
- 500 grams PnP ostrich mince
- 1 tbsp harissa paste
- 60 ml PnP coriander, chopped
- 60 ml PnP mint, chopped
- 1 large red pepper, cut into quarters
- 1 large PnP sweet potato, sliced
- 4 poppy seed rolls
- 1 head crispy lettuce, shredded
- 1 tub Mediterranean Deli hummus, (190g)

Method

- **Preheat** oven to 180°C.
- **Heat** oil and butter in a pan over low heat and sauté onion until soft and caramelized.
- **Add** spices during last 5 minutes of cooking. Set aside to cool.
- **Place** ostrich mince, caramelised onions, harissa paste and herbs into a large bowl and mix until well combined.
- **Divide** mixture into 4 portions and shape into flat patties.
- **Place** patties on lined baking tray and refrigerate for 15 minutes.
- **In the meantime**, drizzle the red pepper and sweet potato with olive oil and roast until soft. Peel the skin off the peppers and set aside.
- **Braai** patties for 3-4 minutes each side or until cooked through.
- **Slice** rolls, butter and toast on the grid.
- **Top** with lettuce, hummus, patties, sweet potato and red pepper.