



Spicy beef burgers with pineapple salsa

A glam version of a classic local favourite.

Less than 1.5 hours **Serves:** 4

Recipe Type: Mains

Ingredients

Main Ingredients

- 5 ml coriander or basil leaves, seeds
- 5 ml cumin seeds
- 3 ml PnP chillies, dried flakes
- 3 ml sea salt
- 1 clove PnP garlic clove
- 500 grams PnP lean beef mince
- 15 ml PnP Finest extra-virgin olive oil
- 2 PnP tomatoes, sliced
- 1 PnP red onion, sliced
- 1 PnP lettuce

Salsa

- 125 ml pineapples, peeled and diced
- 15 ml coriander or basil leaves, chopped
- 3 ml white balsamic vinegar, or white vinegar

Method

- Toast spices in a hot pan until fragrant
- Place in a mortar and pestle with chilli, salt and garlic
- Grind until a coarse paste forms
- Mix spice mixture and mince together and roll into four balls
- Gently flatten into patties
- Lightly rub with oil and braai until cooked to your liking
- Halve rolls and top one half with tomato, onion and lettuce
- Mix salsa ingredients together
- Top each roll with a patty and serve with a dollop of salsa

Good ideas

- Use chicken, ostrich or lamb mince in place of beef
- Cook in a griddle or frying pan if you prefer