SPICED CHEESY TACO BEEF BURGERS

INGREDIENTS

FOR THE BURGERS

2 tbsp chopped fresh parsley

1 tbsp finely chopped onion

2 tbsp sweetcorn

1 egg yolk

Salt and pepper

2 tbsp breadcrumbs

Olive oil for frying

100g vintage cheddar

1 packet Santa Maria Taco Seasoning Mix Original

YOU WILL ALSO NEED

3 brioche burger buns

1 jar Santa Maria Salsa Dip

1 beefy tomato, sliced

3 tbsp bacon mayonnaise

1 handful salad leaves

Roasted potato wedges for serving

METHOD

1 Start with the burgers. Mix together the beef mince, 1/2 taco seasoning, parsley, onion, breadcrumbs, egg yolk and season with salt and pepper.

2 Mix in the sweetcorn and form into 3 balls. Cut the vintage cheese into 3 blocks and enclose a piece into each burger ball.

3 Flatten and fry in a pan or BBQ grill. When ready, cut open the buns and spread with the chunky salsa.

4 Cover with salad leaves then the cooked burgers. Top with the bacon flavored mayonnaise and sliced beef tomatoes. Cover with the bun top and serve immediately with the roasted potato wedges.