



Ingredients

- 2 Patties
- 10 ml vegetable oil
- 2 sesame burger buns
- 2 handfuls fresh rocket
- 100 ml good quality mayonnaise
- zest and juice of 1 lemon
- 4 T tomato chilli chutney
- 1 ripe avocado - cut in small cubes
- salt and pepper to taste

Method

Fry patties in a little oil until cooked and light brown. While the patties are cooking, mix the mayonnaise with the lemon zest - keep the juice for the avocado. Mix the avocado with the lemon juice, salt and pepper.

When it is time to assemble the burgers, cut the sesame buns open, spread mayonnaise on the bottom half of each bun. Place some fresh rocket on the mayonnaise and then top it with the diced avocado. Place a pattie on each burger and top with the tomato chilli.

Serve with crispy fried chips and onion rings.