Paprika Burgers



Serves 4 35 mins 661 calories / serving Freezable

Ingredients

- 1 red pepper, quartered and seeded
- 1 x 500g Finest Aberdeen Angus steak mince
- 1 red onion, 1/2 coarsely grated, 1/2 finely sliced
- 1 large garlic clove, finely grated
- 1 tsp oregano
- 2 tsp smoked paprika
- 2 tbsp olive oil

50g mature Cheddar, sliced

- 4 tbsp mayonnaise
- 4 white bread rolls or burger buns, such as ciabatta or brioche
- 4 round lettuce leaves

50g sliced jalapeños, from a jar

Method

- 1. Heat a griddle pan on a high heat and cook the pepper quarters for 10-15 mins, turning halfway through, until soft and charred.
- 2. Meanwhile, combine the mince, grated onion, garlic, oregano and 1 tsp of the smoked paprika, mixing well with your hands. Season, then shape into 4 patties. Set aside.
- 3. Heat 1 tbsp oil in a large, lidded frying pan over a medium heat (lid off). Add the sliced onion and cook for 8-10 mins, stirring occasionally, until soft; remove and set aside. Turn up the heat to medium-high and heat the remaining oil in the same pan. Add the patties and cook for 3 mins on one side. Flip over and lay the Cheddar slices on the cooked sides. Cook, covered, for a further 2 mins, or until the cheese has melted and the beef is cooked through.
- 4. While the burgers are cooking, mix the mayonnaise with the remaining paprika. Lightly toast the cut sides of the buns on the griddle pan along with the peppers.
- 5. Spread a layer of the paprika mayo over each bun half. Top the bottom buns with the lettuce leaves, a burger patty, griddled peppers, onions and jalapeños, and top with the other half of the bun.

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Little help

You can freeze the uncooked burgers on a tray in the freezer. Once frozen, pop the patties into freezer bags. Place back on a tray to defrost completely in the fridge before cooking them.

Leftovers

Scatter chopped peppers, chillies, and jalapeños over tortilla chips, add a sprinkling of grated cheese and pop under the grill for 5 mins. Serve with salsa and soured cream for a quick and tasty treat – perfect for sharing.

Source: Read more at

https://realfood.tesco.com/recipes/dees-fingers-crossed-paprika-burgers.html#rxEOoDByPWicxLzR.99

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