



Ten Guys Burger

Ingredients

- 1x Iceland Luxury Sliced Brioche Roll
- 1x Iceland Luxury Ultimate Steak Burger
- Ashton's Real Mayonnaise, 15 ml serving
- Farmer's Market Iceberg Lettuce, ¼ serving
- Woeber's Genuine American Yellow Mustard, 5g serving used
- Colman's Ketchup, 15g serving
- 1x Farmers Market Salad Tomato
- Mrs Elswood Burger Gherkins Pickled, 10g serving
- 1x Farmer's Market Onion, 30g
- Farmer's Market Button Mushrooms, 30g serving

Method

Start by cooking the burger as per pack instructions, then in a tray add sliced mushroom and tomato and a drizzle of oil and a pinch of salt and pepper – grill for 4-5 minutes.

Start assembling the burger by adding a dollop of tomato sauce to the base, followed by the grilled onion and mushroom. Place the burger on top and finish by topping it with sliced tomato, lettuce and mustard.

Add the top of the bun to complete.