



Angus Beef burgers & homemade chips

Make delicious burgers at home
with ingredients all found at
Direct from the Market!

Prep time: 10 min
Cook time: 50 Min
Serves: 4

Method

Preheat your oven to 200c

Chop each Potato in to 1-3cm chip shapes & add to a bowl. Sprinkle Oil, Salt & Magic dust or a seasoning of your choice. Give the bowl a good shake so each Potato chip is covered with seasoning & a bit of oil.

Line a baking sheet with the chips, careful not to overcrowd to keep them nice & crispy. Pop them in the oven for 30-45 mins, flip & cook again for another 10 mins till nice & crispy

Peel & grate each Carrot, slice your tomatoes so each burger has 2-3 slices on each.

Pre-heat your fry pan or BBQ to a medium heat. Season your Beef patties with magic dust or salt/pepper.

Toast your buns in the oven or pan by buttering each side & cooking for a minute each side.

Cook burger patties for 4 minutes one side. Flip & cook for 2 minutes, pop a slice of cheese & cook for another 2 mins.

Plate up your chips & assemble your burger.
Enjoy!

Ingredients

4x Pack Angus Beef Patties
4x Pandoro Ciabatta Buns
1x Lettuce
2-3 Tomatoes
1-2 Carrots
1x White Stone Cheese Co. Totara
Tasty Cheddar Slice
Wise Boys Burger Sauce
4-6 Potatoes
1x Peplers Magic Dust (Optional)



Suggestion: Be creative with your fillings by mixing & matching with Cucumber, Beetroot, a dash of Avocado, Bacon or an Egg!

Suggestion: Add a salad on the side to bulk up your meal!