
OLLY'S 'THANK YOU' FINEST BURGERS



Food Love Stories

TESCO
Every little helps

Olly's 'thank you' Finest burgers

Serves 4

Takes 30 mins

For the guacamole

- 1 large avocado
- 1 tbsp chopped coriander leaves
- 1 tbsp lime juice

For the pico de gallo

- 4 medium vine tomatoes, finely chopped
- 1 small red onion, finely chopped
- 4 tbsp sliced green jalapeños in brine, drained and chopped
- 3 tbsp chopped coriander leaves
- 1 lime, juiced

For the burger

- 2 Tesco Finest Ultimate Brisket & Chuck Burgers
- 60g Tesco Finest vintage Red Leicester bite, thinly sliced
- 4 brioche burger buns, halved
- 4 Little Gem lettuce leaves
- 2 tbsp sliced green jalapeños in brine, drained
- about 20 tortilla chips

1 To make the guacamole, mash the avocado, then stir in the coriander and lime juice.

2 To make the pico de gallo, stir the tomatoes, onion, jalapeños, coriander and lime juice together.

3 Preheat the oven to gas 6, 200°C, fan 180°C. Cook the burgers in a large griddle or frying pan over a high heat, then reduce heat to medium. Cook on both sides for 5–6 mins.

4 Once cooked, transfer the burgers to a baking tray. Top the burgers with cheese and put them in the oven until it melts.

5 Carefully wipe the pan with kitchen paper. Cook the burger buns, cut-side down, in the pan for 1 min to lightly toast.

6 Place a lettuce leaf on each burger bun base, top with a spoonful of guacamole and a burger. Add 1 tbsp of sliced jalapeños, 4–5 tortilla chips, and 1 tbsp of the pico de gallo to each. Top with the burger bun lids and serve.

Each serving contains

Energy 2990kJ 718kcal	Fat 38g	Saturates 15g	Sugars 10g	Salt 3.8g
36%	55%	76%	11%	64%

of the reference intake.

Carbohydrate 52g Protein 39g Fibre 5g



GIVE ME MORE!

Add sweet potato fries
with the recipe at
[tesco.com/ollysburgers](https://www.tesco.com/ollysburgers)