



Ready in 20mins
Serves - 6

www.ketetrust.org.nz

Classic Smash Burger

Ingredients

Burger patties

1kg wagyu / venison mince
Salt & pepper ^
1 drizzle cooking oil ^

Burger fillings

1 tomato - thinly sliced
1 lettuce
6 slices processed cheddar cheese
Burger sauces ^

Burger buns

1 packet buns

Method

1. Make patties

Season mince with salt and pepper, mix well. Divide mince into 6 portions (or as many as you need for your whanau) and shape into patties (about 2cm thick).

2. Prep

Thinly slice tomato. Prepare lettuce by pulling off the number of leaves needed. Slice buns through the middle if required.

3. Cook patties

Bring a large frying pan (or BBQ plate) to medium-high heat. Add a little oil and cook patties for approx. 5 minutes, then flip. Place a slice of cheese on the cooked side and cook for a further 5 minutes or until cooked through.

4. Assemble & serve

Spread each burger bun with your favourite sauces (e.g. tomato/BBQ sauce, mayo, aioli). Add a burger patty, a couple of lettuce leaves and a slice of tomato.

TIP - Serve burgers with some hand-made potato or kumara wedges and/or a side salad.



^ pantry staple
Refer to ingredient packaging for allergen statements.

Due to availability, some of the ingredients in your kete may be different to what's on the recipe card. When this happens, we will send you an email letting you know what ingredients have been swapped and how to use them.