



Burger Bowl

⌚ 40—45 Min   

Preparation

- 1 Preheat the oven to 200 °C. Transfer the fries to a baking tray lined with baking paper and bake according to the instructions on the packaging. Remove from the oven and sprinkle with Kotányi Spice up my Potato - Original seasoning.
- 2 Heat a frying pan with a little oil, then add the beef, garlic, salt and pepper and mix well. Continue frying until the meat is nicely browned and completely cooked through.
- 3 In a small bowl, combine all the ingredients for the sauce. Cut the lettuce into strips, halve the cherry tomatoes and slice the pickles. Grate the cheese.
- 4 Add the baked fries, warm beef, vegetables and cheese to a deep plate or bowl. Drizzle with the prepared burger sauce, sprinkle with Crispy Onion and serve.

Ingredients 4 Portions

♦ = Kotányi Produkte

500 g	Ground beef
400 g	Frozen French fries (or sweet potato fries)
1 tsp	♦ Garlic Granules
1 tsp	Salt and pepper
	♦ Original Style
1	Head of lettuce (crisphead or butterhead)
200 g	Cherry tomatoes
4	Pickles
100 g	Grated cheddar cheese
2 tbsp	♦ Crispy Onion

For the burger sauce:

4 tbsp	Mayonnaise
1 tbsp	Ketchup
1 tsp	Mustard
1 tsp	♦ Crispy Onion
1 tsp	Pickle juice

