

Burger Bowl

40—45 Min

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
1 tsp	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

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.