

Hamburger with Pineapple Bun

30—40 Min

Ingredients 4 Portions

= Kotányi Produkte

500 g	Beef, ground
1 piece	Pineapple, large
1 piece	Red onion
2 piece	Tomatoes, on the vine
50 g	Arugula
8	Bacon
2 piece	Avocados
1 tsp.	Paprika, Smoked
0.5 tsp.	Organic Oregano, Crushed
0.5 tsp.	Organic Marjoram, Crushed
0.5 tsp.	Cayenne Pepper, Ground
0.5 tsp.	Garlic Granules
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
	Olive oil
	Lemon juice (optional)

Preparation

1. Combine the paprika, oregano, marjoram, cayenne pepper, garlic, and a good pinch of salt and pepper into a seasoning mix. Mix the ground beef and the seasoning thoroughly and shape four equal-sized patties out of the mixture.
2. Slice the pineapple, then remove the skin and stalk.
3. Fry the bacon until crispy and wash the arugula. Peel the red onion and cut into thin slices. Wash and slice the tomatoes.
4. Fry the burger patties with a little oil in a non-stick pan (or grill pan) for around three minutes on each side until nicely browned.
5. Halve the avocados, remove the stone and use a spoon to scoop out the flesh. Add salt, pepper and a little olive oil and use a fork to make mashed avocado. Season with some lemon juice to taste (optional).
6. Cover the sliced pineapple with the mashed avocado, patties, bacon, onion rings, tomato slices and arugula and top with another slice of pineapple.