

CHORIZO & BEEF BURGER

Suitable for impressing your guests with bold flavours.

This chorizo & beef burger recipe is packed with bold, smoky flavours that is perfect for meat lovers who enjoy a bit of spice and cheesy indulgence.



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Total Time: 35 minutes
Prep Time: 20 minutes
Cook Time: 15 minutes
Serves: 4 people

INGREDIENTS

FOR THE PATTIES:

500g Beef mince

1 tsp Salt

½ tsp Black pepper

1 tsp Smoked paprika

1 clove Garlic, minced

1 tsp Worcestershire sauce

FOR THE TOPPINGS:

100g Choriza sausage, thinly sliced

4 slices Cheddar cheese

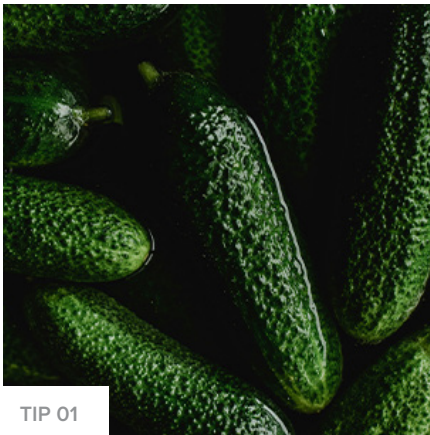
4 Burger buns

Your favourite sauce

INSTRUCTIONS:

1. Combine the beef mince, salt, black pepper, paprika, garlic, and Worcestershire sauce in a bowl.
2. Form four equal patties that is slightly larger than your buns (the patties will shrink when braaiing).
3. Braai the patties over medium-high heat for about 3 - 4 minutes per side, depending on thickness. When flipping them add your cheddar slices on top of your pattie.
4. While the second side is busy braaiing, fry the chorizo sausage slices in a cast iron pan on your braai for 1 - 2 minutes until slightly crisp and edges curl. Set aside.
5. Toast your burger buns on the braai until golden.
6. Assemble your burger, start with the base of your toasted bun and add lettuce leaves. Place the patty on top and layer the chorizo slices over the cheese. Drizzle your chosen sauce over the toppings and finish with placing the top bun.
7. Gently press down to hold everything together, enjoy!

MEGAMASTER RECIPE TIPS



TIP 01

Balance the richness with fresh toppings such as lettuce, tomato, and pickles.



TIP 02

Avoid overly soft buns as the burger will fall apart under juicy patties. Sesame seed buns work well.



TIP 03

Close the braai lid briefly to help melt the cheese beautifully.