

Maharaja Burger

A triple decker burger with veg filling and creamy mayonnaise

1 Portion



succeed easily

up to 15 Min.



Ingredients:

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- 200 ml Vegetable Oil
- 2 Burger Patties (Frozen)
- 5 tbsp Dr. Oetker FunFoods Veg Mayonnaise for Burger
- 1 Burger Bun (Large, cut horizontally into three parts)
- 1 Lettuce (3-4 leaves)
- Onion (1 medium, sliced)
- 3 - 4 Slices Jalapeños
- 1 Cheese Slice (Cheddar)
- Tomato (1 medium, sliced)

- 1 Heat oil in a kadhai (medium flame) and fry burger patty until light brown in color.
- 2 Spread 1 tbsp burger mayonnaise on each half of burger bun.
- 3 Take the first burger base, place lettuce leaves, some onions, jalapenos and a cheese slice and a dollop of mayonnaise.
- 4 Add the first patty and place 2nd base on top of the patty. Place remaining lettuce leaves, onions, Jalapeño and then patty. Add another dollop of mayo.
- 5 Close it with top half of the burger bun and serve.