

Mexican Nacho Burger

A Veggie Burger with crispy nachos and mayonnaise salsa

1 Portion



some practice required



up to 10 Min.



Ingredients:

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- 200 ml Vegetable Oil
- 1 Piece Burger Patties (Frozen)
- 4 tbsp Dr. Oetker FunFoods Veg Mayonnaise for Burger
- 1 Onion (Chopped)
- 1 Tomato (Chopped)
- 1 - 2 Green Chillies
- 4 - 5 Coriander Leaves (Chopped)
- Salt
- 1 Portion Burger Buns (cut horizontally in two halves)
- 1 Lettuce Leaf
- 10 - 15 g Nachos (Jalapeño flavour)

- 1 Heat oil in a kadhai (medium flame) and fry burger patty until light brown in color.
- 2 **For Mayo Salsa-** In a bowl add mayonnaise, onion, tomato, green chilli, coriander and salt. Mix well.
- 3 Spread half the quantity of mayonnaise salsa on each half of burger bun.
- 4 On bottom base of bun place lettuce leaf, followed by patty, nachos and club it with other half of bun. Serve hot.