

# Sweet Mexican

## BURGER



### INGREDIENTS

Arthur Pipkins Gluten Free Burger Mix

AVO Sweet Mexican Spice Rub

Beef Trim



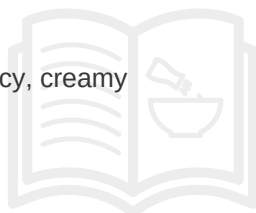
### METHOD

1. Mince **4.1kg** of beef trim and mix **1x340g Arthur Pipkins Gluten Free Burger Mix** through.
2. Cold water can be added gradually while mixing until required consistency is achieved (optional).
3. Ball the burger mix into 110g portions and stamp out with hand press.
4. Coat the burgers with **AVO Sweet Mexican Spice Rub**.



### SERVING SUGGESTION

1. Serve with a simple Tex-Mex slaw to elevate this burger even further! Slice/grate some red & white cabbage and carrot.
2. Mix with **20% AVO Southwest Sauce**. A spicy, creamy coleslaw that pairs perfectly with this burger!



For allergen information, please refer to the relevant product specification.



OVEN/BBQ



FRIES AND SALAD

Smoky spices and mellow chilli heat give rich body, while bright citrus and tropical fruit notes lift the profile for a vibrant, mouth-watering taste. Bold, balanced and irresistibly moreish.