

# Colombian Comida Rapida Burger Recipe



COURSE  
Main Course

CUISINE  
Colombian



SERVINGS  
4 people

## INGREDIENTS

### Burger Ingredients

- 4 tsp bread crumbs
- 1 tsp cumin ground
- 1 tsp garlic chopped
- 1 onion coarsly chopped
- 1 tsp pepper
- 1 tsp salt
- 2 lbs ground beef chuck
- 1/2 tbsp olive oil

### Salsa Rosada Ingredients

- 1/2 cup mayo
- 2 Roma tomatoes
- 2 tbsp sun dried tomatoes

### Pineapple Sauce Ingredients

- 1/2 juice of a lime
- 1 cup pineapple canned
- 1 tbsp sugar

### Cilantro Sauce Ingredients

- 3/4 cup cilantro leaves

- 2 garlic cloves diced
- 1/2 cup green onion chopped
- 1 juice of a lime
- 2 tbsp olive oil
- 1/2 tsp salt
- 1/2 cup sour cream
- 1/4 cup water

### **Burger Topping Ingredients**

- 4 tsp butter for toasting buns
- 4 hamburger buns
- 2 cups kettle potato chips crushed
- 4 slices provolone cheese

## **INSTRUCTIONS**

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### **Burger Patty**

1. Combine the bread crumbs, cumin, garlic, onions, pepper, and salt in a food processor until all the ingredients are chopped.
2. Take the mixture and using your hands, incorporate into the ground beef.
3. Separate the seasoned meat into 4 balls and flatten into 1 inch thick patties.

### **Cilantro Sauce**

1. Add all ingredients to a high-speed blender or food processor. Don't overdo it, you want the cilantro bits to be visible.

### **Pineapple Sauce**

1. Add all ingredients to a high-speed blender or food processor. Blend well, but don't overdo it. You still want some texture.

### **Salsa Rosada**

1. Add all ingredients to a high-speed blender or food processor. Blend well until a pink hue.

### **Cooking the Burgers**

1. Heat a skillet or griddle over medium-high heat. If using a cast iron skillet, skip the next step.
2. Add the olive oil.
3. Place the burger patties in your chosen cooking vessel. Cook for approximately 5 minutes on each side or to your desired temp.
4. While the burgers are cooking, lightly butter & toast the buns on a separate pan on the stovetop.
5. Just as the burgers are ready, top with provolone cheese and let melt.

### **Assembling the Burgers**

1. Transfer the burgers with melted cheese to the buns.
2. Slather or drizzle the top of the burgers with cilantro sauce, pineapple sauce, and salsa rosada.
3. Top the sauce with the crushed potato chips then the top bun.



KEYWORD

Comfort Food, Hamburgers