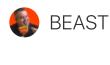
Colombian Comida Rapida Burger Recipe



CUISINE SERVINGS

Main Course Colombian

4 people

INGREDIENTS

COURSE

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

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.

Clilantro 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 approximmately 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