



## Angus Burger with Fried Sauerkraut, Smoky Peppers and Swiss Cheese Makes 4 Burgers

### Ingredients

- 450g minced Aberdeen Angus beef – ideally 20% fat (remove from the fridge 1 hour beforehand so it's not fridge-cold)
- ¼ tsp ground black pepper
- ¼ tsp salt
- 2 tbsp vegetable oil
- ½ red pepper, sliced
- ½ yellow pepper, sliced
- 1 tsp smoked paprika
- 2 heaped tbsp. **sauerkraut**, well-drained
- 4 slices **swiss cheese**

### To Serve:

- 4 toasted **brioche buns**
- Large handful curly lettuce
- 2 medium tomatoes, sliced
- 4 tbsp burger relish or salsa (we used spicy tomato relish)

**\*Allergens highlighted in bold**

### Method

1. Mix together the minced beef, pepper and salt in a bowl and form the mince into 4 patties. Brush the patties with a little of the oil.
2. Heat the griddle pan on the induction hob on a high heat. Place the patties on the griddle and cook, turning once until well browned on the outside and cooked to your liking in the middle (about 5-6 minutes for medium cooked). Take the burgers off the griddle and leave to rest for 2-3 minutes.
3. Mix the red and yellow pepper slices together in a small bowl with the smoked paprika and half of the remaining oil. Mix the sauerkraut with the remaining oil.
4. Place the peppers and the sauerkraut on the griddle and cook for 2-3 minutes until lightly charred. Remove from the griddle.
5. Now it's time to assemble the burgers. Place the lettuce and sliced tomatoes on the bottom of each of the burger buns. Add a burger to each bun, followed by the cheese, sauerkraut and sliced peppers. Top each burger with relish. Place the top of the buns on the burgers and serve immediately.