

Chipotle Turkey Burger With Crushed Avocado

This potentially could be the best burger you ever make , well it's my new favourite burger anyway.

They have everything you need. A hit of spice from the burgers and from the mayo, creamy beautiful avocado and crunch from the tortilla chips.



Makes: 5

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 15 minutes

Ingredients

- 500 g minced turkey.
- 2 spring onions, finely sliced.
- 2 tsps of chipotle chilli paste.
- Zest of 1 lime.
- A handful of fresh coriander, roughly chopped.
- 1 Avocado.
- 5 Brioche burger buns.
- Tortilla chips.

Method

- Place all the ingredients into a bowl, apart from the avocado and saving some coriander, season with salt and pepper and mix well.
- Divide the mixture into 5 equal size balls and form into burger patties. Now get a plate and place some baking paper or clingfilm on it followed by the burgers. Place another piece on top, then wrap the plate in clingfilm and chill for 20 minutes or till you are ready to use.
- For the crushed avocado, simply add the avocado to a bowl with the remaining coriander, the juice from the lime, season with salt and pepper and using a fork mash everything together.
- Time to cook! Get a frying pan over a high to medium heat, rub the burgers with oil, season with salt and into the pan. You want to get a good bit of colour on the burger before flipping over. They are only going to take 2-3 minutes on each side.
- Once done, leave to rest while you toast your buns. Get some mayonnaise and mix with some of your favourite chilli sauce to make a spicy mayo. Now it's time to build! Bun, lettuce followed by the spicy mayo, burger, crushed avocado or full on Guacamole and throw on some tortilla chips for a bit of crunch and top off with the bun. ENJOY!!