

# Chicago Boss Burger



SERVES 4



PREP TIME 25 mins



COOKING TIME 40 mins

## Ingredients

- 4 tsp *Carla's Ultimate Burger Seasoning*
- 1 pack *Carla's Potato Seasoning*
- 800g Maris Piper potatoes
- 2 Red onions, 1 thinly sliced, 1 finely chopped
- 2 salad tomatoes, thinly sliced
- 1 lettuce, thinly sliced
- 500g beef mince
- 80g breadcrumbs
- 4 brioche burger buns
- 40g grated cheese
- 150g mayonnaise
- Olive oil
- Seasoning
- 2 tbsp tomato ketchup
- 2 tsp mustard
- 1 egg

## Instructions

- Preheat oven to 200°C/392°F/Gas 6, line 2 trays with baking paper
- Cut potatoes into 1cm chips or wedges. Set aside the finely chopped onion to mix in with the mince
- Toss chips with a little oil in a mixing bowl, then season with *Carla's Potato Seasoning*, and stir until nicely coated. Then place onto the prepared baking tray and roast for about 30 minutes, until golden and tender. Turn once during cooking
- Meanwhile, combine the mince with the finely chopped onion, *Carla's Ultimate Burger Seasoning*, breadcrumbs, 2 tbsp tomato ketchup, 2 tsp mustard and the egg. Shape the mixture into 4 burgers
- Heat a little oil in a large frying pan on medium heat. Cook burgers for about 2 minutes each side, until browned (they do not need to be cooked through yet). Transfer to second prepared tray and keep pan on heat
- Add a little more oil to the frying pan. Cook the sliced portion of the onion for about 3 minutes, until golden. While the onion cooks, slice the buns in half and place, closed, onto the oven tray with the burgers. Top the burgers with the cooked onion and grated cheese and cook in the oven for about 4 minutes until buns are warm and lightly toasted, and the burgers are cooked through
- Remove buns from tray and turn oven grill to high. Grill burgers for 1-2 minutes, until cheese is melted and golden
- Spread the bottom burger bun with tomato ketchup and mustard and the top bun with the mayonnaise. Fill the buns with the cheesy burgers and top with tomato slices and lettuce.

Carla's product used in this recipe: [Potato Seasoning](#)  
[www.carlasfoods.co.uk](http://www.carlasfoods.co.uk)

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