

HOW TO USE · CLASSIC BURGER MEATBALL SEASONING

CLASSIC BEEF BURGERS

A classic savoury, peppery burger seasoning. Mix it through the mince and you're halfway to dinner.

SERVES	PREP	COOK
4	15 min	10 min

INGREDIENTS

- 500 g beef mince
- 2 tbsp Classic Burger Meatball Seasoning
- 4 burger buns
- Lettuce, tomato, cheese and sauce, to serve



METHOD (stovetop)

1. Add the seasoning to the mince and mix gently until just combined. Shape into 4 patties and press a small dent in the top of each one.
2. Heat a little oil in a heavy pan or on the barbecue over medium-high heat. Cook the patties 4–5 minutes each side, until browned and cooked through.
3. Rest 2 minutes, then serve in the buns with lettuce, tomato, cheese and your favourite sauce.

CLASSIC BEEF BURGERS

ON THE BARBECUE

medium-high · 8–10 min

Same mix, smoky finish

1. Shape the patties as on the front.
2. Cook on a hot, lightly oiled barbecue plate 4–5 minutes each side.
3. Toast the buns on the grill for the last minute.

OVEN MEATBALLS

200°C fan · 18–20 min

Hands-off batch

1. Mix 500 g mince with 2 tbsp of the seasoning and roll into 16 meatballs.
2. Bake on a lined tray at 200°C fan-forced for 18–20 minutes, turning once.
3. Serve with pasta, mash or in a roll.

BEEF RISSOLES

pan · 10 min

Weeknight rissoles

1. Mix 500 g mince with 2 tbsp seasoning and a beaten egg if you like a looser mix.
2. Shape into 8 rissoles and pan-fry 5 minutes each side.
3. Serve with salad and potatoes.

OTHER WAYS TO USE IT

→ Stir 1 tsp through scrambled eggs.

→ Sprinkle over potato wedges before they go in the oven.

→ Rub onto a beef roast before it goes in.

ALLERGENS Contains mustard. May be present: Soy, Gluten, Sesame.
SALT This blend contains salt, so taste before adding any more.