

HOW TO USE · JALAPEÑO BURGER MEATBALL SEASONING

JALAPEÑO BEEF BURGERS

A spicy, smoky jalapeño seasoning for burgers that like a bit of heat.

SERVES	PREP	COOK
4	15 min	10 min

INGREDIENTS

- 500 g beef mince
- 2 tbsp Jalapeño Burger Meatball Seasoning
- 4 burger buns
- Sliced jalapeños, cheese and lettuce, to serve



METHOD (stovetop)

1. Mix the seasoning through the mince and shape into 4 patties.
2. Cook in a little oil over medium-high heat 4–5 minutes each side, until browned and cooked through.
3. Serve in the buns with cheese, lettuce and extra jalapeños if you like it hotter.

JALAPEÑO BEEF BURGERS

ON THE BARBECUE

medium-high · 8–10 min

Charred and spicy

1. Shape the patties as on the front.
2. Cook on a hot barbecue plate 4–5 minutes each side.
3. Toast the buns and add cheese for the last minute.

SPICY MEATBALLS

200°C fan · 18–20 min

Oven tray

1. Mix 500 g mince with 2 tbsp seasoning and roll into 16 meatballs.
2. Bake at 200°C fan-forced for 18–20 minutes.
3. Serve with rice or in a roll with sour cream.

JALAPEÑO CHICKEN

200°C fan · 25–30 min

Rub and roast

1. Rub 2 tbsp seasoning and 1 tbsp oil over 8 chicken thigh fillets.
2. Roast at 200°C fan-forced until cooked through.
3. Serve with a cooling slaw.

OTHER WAYS TO USE IT

→ Sprinkle over nachos or loaded fries.

→ Stir 1 tsp through sour cream for a spicy dip.

→ Rub onto corn cobs with a little oil before grilling.

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