

**OVERALL time: 45 mins**

# Korean BBQ Pork Smash Burgers

Juicy double-stacked smash-style pork burgers with bold Korean spice and creamy lime dressing.

Metric

**Number of servings : 4**

## ingredients

### Patties

- 500 g Pork Mince
- 1 Tbsp Cape Herb & Spice Korean BBQ Rub
- Cape Herb & Spice Atlantic Sea Salt

### Spicy Mayo

- 0.25 cup Mayonnaise
- 1 tsp **Cape Herb and Spice Korean Style BBQ Rub**
- 1 Lime, juice and zest

### To Assemble

- 4 Brioche burger buns, halved and buttered
- 4 Cheese, sliced
- 2 Tomato, sliced
- 1 Red onion, sliced
- Pickles, sliced
- Olive oil

### To Serve

- Oven-baked chips, cooked
- Cape Herb & Spice Atlantic Sea Salt

**THIS IS WHAT YOU WILL NEED TO DO**

**PREP TIME: 30 mins | COOKING TIME: 15 mins**

## **Patties**

Place the pork mince into a bowl, add the **Cape Herb & Spice Korean BBQ Rub** and mix gently until just combined. Divide into 8 portions and roll into loose balls.

Heat a large heavy-based frying pan over high heat and add a little oil. Place the pork balls into the pan, cover each with baking paper and press down firmly to form thin patties.

Remove the paper and cook without moving until crisp and deeply golden. Flip, season lightly with salt, place a slice of cheese onto 4 of the patties, cover and cook until melted.

## **Spicy Mayo**

Combine the mayonnaise, **Cape Herb & Spice Korean BBQ Rub**, lime zest and juice and mix to combine.

## **To Assemble**

Toast the buns in the pan until lightly golden. Spread spicy mayo onto the base of each bun, top with the first patty with the melted cheese, then the second patty. Add tomato, onion and pickles, then close and serve immediately with seasoned oven baked fries and extra dipping sauce on the side.

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