

**OVERALL time: 55 mins**

# Portuguese Peri Peri Pork Burger with Rustic Tomato & Pepper Relish

Smoky, spicy pork burgers topped with a rustic tomato and red pepper relish and crispy onions for added crunch and texture.

Metric

**Number of servings : 4**

## ingredients

### Tomato & Red Pepper Relish

- 1 Tbsp Olive oil
- 1 Onion, finely chopped
- 2 Garlic cloves, finely grated
- 1 Red Pepper, deseeded and chopped
- 250 g Cherry tomatoes, halved
- 1 tsp Ground Cumin
- 1 tsp Cape Herb & Spice Smoked Paprika
- 1 tsp Sugar
- Cape Herb & Spice Atlantic Sea Salt and Black Pepper, to taste

### Patties

- 500 g Pork mince
- Olive oil

### Peri-Peri Mayo

- 125 ml Mayonnaise
- 5 ml Cape Herb & Spice Portuguese Peri Peri Rub
- Zest of half a lemon

### Crispy Onion Rings

- 1 White onion, sliced into rings
- 60 g Flour

- Cape Herb & Spice Atlantic Sea Salt
- Vegetable or sunflower seed oil, for deep frying

#### To Assemble

- 4 Portuguese rolls, halved and buttered
- Lettuce leaves
- 1 Lemon, sliced into wedges

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 25 mins**

### Tomato & Red Pepper Relish

Heat the oil in a saucepan over medium heat. Sauté the onion until softened, then add the garlic and cook briefly. Add the red pepper and cook until tender. Stir in the tomatoes, cumin, smoked paprika and sugar and cook until slightly reduced but still chunky. Season and set aside.

### Patties

Place the pork mince into a bowl, add the **Cape Herb & Spice Portuguese Peri Peri Rub** and mix gently until just combined. Shape into 4 patties, pressing slightly flatter in the centre.

Heat a frying pan or grill pan over medium-high heat with a little oil and cook the patties until golden, slightly charred and cooked through. Flip, season lightly, add cheese and allow to melt.

### Peri-Peri Mayo

Mix the mayonnaise and **Cape Herb & Spice Portuguese Peri Peri Rub** and lemon zest and juice together until smooth.

### Crispy Onion Rings

Heat oil in a deep pan over medium heat. Toss the onion rings in flour, season lightly with

**Cape Herb & Spice Atlantic Sea Salt** and fry until golden and crisp. Drain on paper towel.

#### To Assemble

Toast the rolls lightly. Spread peri-peri mayo onto the base, add a layer of lettuce top with the patty, spoon over the relish and finish with crispy onion rings. Close and serve immediately.

Crush

<https://capeherb.co.za>

Metric

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