

Halloween Monster Burgers



Recipe supplied by Made By Mandy.

Ingredients

Black and Gold Vegetable Oil (for the baking tray)

500g IGA beef mince

1/2 tsp garlic powder

1/2 tsp salt

1/4 tsp cracked pepper

Community Co Sliced Tasty Cheese

4 bread rolls of your choice

Community Co Lettuce Mix

2 mini cucumbers

Community Co Sweet & Spicy Gherkins

Community Co Stuffed Green Olives

Community Co Tomato Sauce

Method:

1. Preheat the oven to 180°C. Line a baking tray with parchment paper and drizzle a little vegetable oil over it.
2. In a large bowl, mix the beef mince with garlic powder, salt and pepper. Shape into 4 burger patties and place them on the prepared baking tray. Drizzle with a little more oil, then bake for 10-15 minutes, or until cooked through.
3. Meanwhile, slice two pieces of cheese in half and stack the halves on top of each other. Cut them in a zig-zag pattern to create "teeth." Thinly slice the mini cucumbers to create "tongues."
4. To assemble, slice the burger buns in half. On the bottom half of each bun, place a small handful of lettuce mix, followed by a burger patty, then a cucumber "tongue" and a set of cheese "teeth". Drizzle tomato sauce over, then place the top half of the bun on top. Insert a toothpick into each gherkin to make "horns" and into the stuffed olives to make "eyeballs." Stick them into the top of each bun for a fun finish.