

Mexican Jalapeño and Lime Burgers



Cooking time: 15 mins

Serves: 4

how to cook

- 1 Mix the mince, onion, pepper, garlic, rub, lime, cheese and thyme in a bowl.
- 2 Mould into burgers, and then fry, grill, oven bake or barbecue.
- 3 Serve in rolls with salad, sour cream and guacamole.

what you need

- 500g of John Penny beef mince
- 1 onion, finely chopped
- 1 pepper, diced
- 2 cloves garlic, crushed
- 1tbsp of Mexican style rub with Jalapeno
- 1 lime
- 100g cheese, grated
- 1tbsp fresh thyme leaves

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