
OLLY'S 'THANK YOU' FINEST BURGERS



Food Love Stories

TESCO
Every little helps

Olly's 'thank you' Finest burgers

Serves 4

Takes 30 mins

For the guacamole

- 1 large avocado
- 1 tbsp chopped coriander leaves
- 1 tbsp lime juice

For the pico de gallo

- 4 medium vine tomatoes, finely chopped
- 1 small red onion, finely chopped
- 2 tbsp sliced green jalapeños in brine, drained and chopped
- 3 tbsp chopped coriander leaves
- 1 lime, juiced

For the burger

- 4 Tesco Finest ultimate brisket & chuck burgers
- 60g Tesco Finest vintage Red Leicester bite, thinly sliced
- 4 brioche burger buns, halved
- 4 Little Gem lettuce leaves
- 4 tbsp sliced green jalapeños in brine, drained
- about 20 tortilla chips

1 To make the guacamole, mash the avocado, then stir in the coriander and lime juice.

2 To make the pico de gallo, stir the tomatoes, onion, jalapeños, coriander and lime juice together.

3 Preheat the oven to gas 6, 200°C, fan 180°C. Cook the burgers in a large griddle or frying pan over a high heat, then reduce heat to medium. Cook on both sides for 5–6 mins.

4 Once cooked, transfer the burgers to a baking tray. Top the burgers with cheese and put them in the oven until it melts.

5 Carefully wipe the pan with kitchen paper. Cook the burger buns, cut-side down, in the pan for 1 min to lightly toast.

6 Place a lettuce leaf on each burger bun base, top with a spoonful of guacamole and a burger. Add 1 tbsp of sliced jalapeños, 4–5 tortilla chips, and 1 tbsp of the pico de gallo to each. Top with the burger bun lids and serve.

Each serving contains

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|-----------------------------|------------|------------------|---------------|--------------|
| Energy 2990kJ 718kcal | Fat 38g | Saturates 15g | Sugars 10g | Salt 3.8g |
| 36% | 55% | 76% | 11% | 64% |

of the reference intake.

Carbohydrate 52g Protein 39g Fibre 5g



GIVE ME MORE!

Add sweet potato fries
– find the recipe at
[tesco.co/ollysburgers](https://www.tesco.co.uk/ollysburgers)