



BURGER SALAD

HEAT LEVEL

Savor the essence of a burger in a lighter form with our Burger Salad - a delicious medley of fresh greens, juicy tomatoes, and savory burger elements for a satisfying and wholesome twist.

30 Mins

Servings

INGREDIENTS

1 large beef burger pattie
2 small romaine or butter lettuce heads, sliced
1 large tomato, sliced
1/4 small red onion, diced
4 small gherkins, thinly sliced
1 large sesame seed burger bun, diced into croutons
60 ml (1/4 cup) grated Cheddar cheese
Spur Salad and French Fry Dressing
Crispy chips, to serve

METHOD

- 1 Heat a griddle pan over high heat and add the burger pattie to the pan.
- 2 Cook for 2-3 minutes per side. Remove from the heat and roughly chop into bite-sized chunks.
- 3 To a bowl, add the sliced lettuce, chopped tomato, gherkins, burger pattie and onion.
- 4 Top with burger bun croutons and drizzle generously with Spur Salad and French Fry Dressing.
- 5 Top the salad with crispy chips and season with salt.

VARIATIONS

None

