

Buffalo Burgers

Potato Wedges & Tomato Salad



Get that summer feeling with our delicious Buffalo quarter pounder, matched with chunky potato wedges and a tomato salad.

Kezie

BEFORE YOU START -

1. Wash your hands and all surfaces before cooking
2. Make sure all your veggies are washed
3. Lets get cooking ...

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INGREDIENTS



Red Onion Red Wine Vinegar Mayo



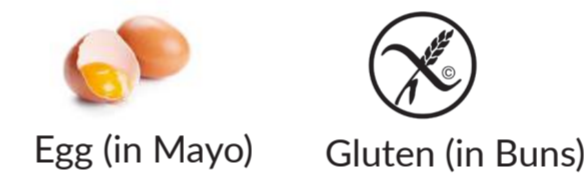
Kezie Buffalo Quarter Pounders Buns Potatoes Tomatoes Parsley Oregano

UTENSILS



Frying Pan Bowl Tray

ALLERGENS



Egg (in Mayo) Gluten (in Buns)



30 mins 2

1. WEDGES

Pre heat the oven to 200oc, chop the **Potatoes** into 1cm wedges (no need to peel) Pop them onto a tray and drizzle with oil. Season with salt & pepper, spread over the roasting tray. Pop into the oven for 25 mins, turning every 5 mins, to avoid them sticking.

4. COOK THE BURGERS

Place a frying pan into a medium heat & drizzle a little oil into frying pan, once hot add the burgers to the pan and cook for 6-8 min each side until brown.

2. PREP

Meanwhile, finely chop the **Parsley** (stalks & all) Peel and finely chop the **Onion**. Half the **Tomatoes** & pop into a bowl.

5. SALSA TIME

Grab the bowl with the Tomatoes & Onion, add the chopped **Parsley** & **Oregano**, drizzle the Red Wine Vinegar over and mix together. To season sprinkle with salt & pepper. Now pull out your Wedges from the oven

3. PREP THE BURGERS

Open the pack of **Kezie Buffalo Quarter Pounder Burgers**, take out and place onto a chopping board, season well with salt & pepper.

6. TIME TO BUILD

Half your buns and layer with mayo, (and anything else your might fancy!) add the burger & the top of the bun and place onto a plate. Add your Wedges & Tomato Salad as a side.

ENJOY

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