

# Spicy Burger Sandwich

Recipe By Zeta Olive Oil



Cooking and Prep:  30  
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Serves:  2

Contains:   

Preference: Meat

Great on a fresh baguette or challah.

Difficulty: Medium

## Ingredients (15)

### Burgers

- 3 tablespoons Gefen Bread Crumbs
- 1 egg
- 1/2 pound (250 grams) chopped meat
- 3 tablespoons Zeta Olive Oil
- 1 small onion, chopped
- bunch of parsley, chopped
- black pepper
- salt

2 tablespoons Sriracha OR Tabasco sauce

3 tablespoons water

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### For Assembly

lettuce

2 tablespoons **Gefen Mayonnaise**

1 pickle

1 red onion, thinly sliced

1 tablespoon Sriracha sauce

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## Start Cooking

### Prepare the Burgers

1. Mix together all ingredients.
2. Shape into small patties and fry in olive oil until browned and ready. Burgers keep in refrigerator for several days.

### Prepare the Sandwich

1. Cut a baguette in half and spread on a mixture of mayonnaise and Sriracha.
2. Cover with lettuce and pickles, followed by burgers and onion slices. We recommend serving burgers chilled.