

MEXICAN BEEF SLIDERS

INGREDIENTS:

PATTIES

- 600g Quality Mark lean beef mince
- 1 clove garlic, crushed
- 1 medium onion, grated or finely chopped
- 1 egg, lightly beaten
- ¾ cup red kidney beans, rinsed and drained
- 2 tablespoons tomato paste
- ½ cup fresh oregano, chopped (or 3 teaspoons dried)
- 2 teaspoons mild smoked paprika
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- ½ cup Parmesan, grated

METHOD:

1. PATTIES - Place all the patty ingredients in a bowl, season and combine. Shape into 8-12 small patties. Cover and refrigerate for 15 minutes. Preheat a BBQ or frying pan to a medium heat. Brush the patties with a little oil on both sides before cooking. The small slider patties will only need a few minutes on each side, turning once to brown both sides evenly, until cooked through.
2. JALAPENO SALSA - Combine all ingredients, drizzle with a little oil and lime juice and season as required.
3. AVOCADO CREAM - Combine all the ingredients and season as required. You can add more lime juice to taste.
4. To assemble - Spread avocado cream on the bottom bun and place the patty on top. Spread a good amount of the jalapeno salsa on top, followed by the corn, then spread the relish on the top bun. Press down gently and poke in the skewer to secure it. Serve immediately.

Recipe Credit: NZ Beef & Lamb

AVOCADO CREAM

- 1 avocado, mashed
- ½ cup sour cream
- Juice and zest of 1 lime

JALAPENO SALSA

- 1 cup cucumber ribbons
- ¾ cup fresh coriander leaves, chopped
- 1 red onion, very finely sliced
- ½ cup pickled jalapenos, finely chopped

TO SERVE

- 8-12 sliders halved
- 8-12 small bamboo skewers if doing sliders
- 2-3 corn cobs, cooked and sliced into shards
- Tomato relish

