

Spicy Burger with Chilli Mayo

Ingredients

- 450 g pack Beef Burgers (4)
- 1 packet Brioche burger buns (4)
- 1 Medium Red onion
- 1 bag lettuce leaves
- 4 Mediums tomato, sliced
- 2 smalls Sweetcorn cobbettes
- 4 teaspoons Maggi Chilli Sauce
- 4 tablespoons Light Mayonnaise
- 4 tablespoons Maggi Chilli Sauce

Instructions

1. Make the chilli mayo: mix the chilli sauce into the mayonnaise.
2. Heat the barbecue coals until they're ashen. Brush the burgers with a little oil and then place them onto the racks turning frequently until cooked and piping hot throughout.
3. Cook the sweetcorn cobbettes in boiling water for 5-8 minutes, until tender then transfer to the barbecue, turning over the hot coals until slightly charred. Slice the onion into chunky wedges, brush with oil and cook on the barbecue for a couple of minutes. Remove the burgers and keep hot. Put the charred sweetcorn to one side to cool.
4. Make the salsa by mixing the diced tomato, chopped herbs and chilli sauce. Cut the sweetcorn kernels from the cob and mix into the salsa.
5. Warm your buns on the barbecue, slather the base of the bun with the chilli mayo, top with lettuce, burger, salsa, and onions. Finish with the bun lid, serve with the extra salad – and tuck in!

Nutrition

Carbohydrate	57.67 g
Energy	523.97 kcal
Fat	18.61 g
Fibre	5.37 g
Protein	32.11 g
of which: saturates	6.83 g
Sodium	913.6 mg
of which: sugars	913.6 mg

30 Minutes

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