

MARCANGELO HOT ITALIAN PORK BURGERS WITH SPINACH AND JALAPENO GUACAMOLE TOPPING



Serves: 4



Prep Time: 10 mins



Cook Time: 14 mins



INGREDIENTS

large clove garlic, chopped	1
salt	1 tsp
ripe avocados	2
diced tomato	1/2 cup
jalapeno, seeded and minced	1/2
green onions, finely minced	2
chopped fresh coriander	2 tbsp
fresh lime juice	1 tbsp
Salt and pepper	
shredded or thinly sliced spinach	1/2 cup
pkg (500g) Marcangelo Hot Italian Pork Burgers	1
hamburger buns	4

COOKING INSTRUCTIONS

1. Grill Marcangelo burgers over medium heat, turning once or twice, until cooked through, 12 to 14 minutes. (Or cook in a skillet over medium heat, turning occasionally, for 12 to 14 minutes).
2. Meanwhile, in a bowl, using the back of a spoon, mash together garlic and salt until a paste is formed. Peel avocados; remove pit. Cut into chunks and add to garlic paste, mashing to combine with the garlic.
3. Stir in tomato, jalapeno, green onions, coriander, lime juice and salt and pepper to taste. Stir in spinach.
4. Place grilled pork burgers on half of hamburger buns. Top with a generous mound of guacamole. Top with other half of bun and enjoy!