Gourmet hamburger met Turkey Rashers

10 persons



Ingrediënten

- 1 kg Turkey Rashers
- Dash of olive oil
- 10 bread buns
- 1 head of lettuce
- 1 red onion
- 150 g sweetcorn
- 500 g carrots
- Dressing (100 g mayonnaise, 100 g ketchup, 100 g yoghurt, spaghetti herbs, pepper & salt)

Bereiding

Fry the Turkey Rashers in a little olive oil in a pan, or roast briefly under the grill in the oven.

Cut the bread buns open and grill them briefly.

Clean the lettuce, cut the onion into rings, clean the carrots and grate them.

Mix the mayonnaise, yoghurt and ketchup and season with pepper, salt and spaghetti herbs.

Apply some of the dressing to the bottom of the bun. Put the lettuce on top, then the Turkey Rashers, and finally the red onion, sweetcorn, carrots and dressing.

Now put the top part of the bun back on the bun. Serve with extra lettuce if necessary.

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