



JAFFA CITRUS SLAW

Makes

5

Time

5

minutes

Level

Simple

Kcal

100

per portion

Our step-by-step guide

Step 1

To make the slaw prepare all vegetables, then toss together with the Jaffa Juicy Orange juice and zest. Stir through the mayonnaise until you achieve desired texture, seasoning if needed.

Step 2

To make the burgers, stir together all ingredients (apart from breadcrumbs) together until well combined. Season to taste. Add the breadcrumbs until you achieve a workable dough (although you don't want the mix to be dry!) then shape into burgers. Chill for half an hour, then bake at 220C for 15 minutes. Flip, then cook for a further 8-10 minutes, or until golden and beginning to crisp.

Step 3

For the sauce, mix together all ingredients to taste. Serve the burger warm in toasted buns slathered with the mayonnaise and topped with slaw.

Step 4

Enjoy!

You will need

For the slaw:

- 1 x Jaffa Juicy Orange (juiced and zested)
- 1 x Carrot (grated)
- 3 x TBSP Mayonnaise
- 2 x Handfuls of Coriander (finely chopped)
- ¼ x Red Cabbage (finely sliced)

For the Burger:

- 1 x Jaffa Juicy Orange (zested)
- 3 x Cups of cooked Quinoa
- 3 x TBSP Tomato Puree
- 1 x Onion (diced and cooked until golden)
- 1 x Egg
- 1 x Large Handful of Coriander (finely chopped)
- 1 x Cup of Breadcrumbs or Oat Flour
- 1 x TBSP Chipotle Sauce
- ½ x TBSP Garlic Powder
- ½ x TSP Smoked Paprika
- ½ x Courgette (grated)
- Salt and pepper (to season)

For the Sauce:

- 1 x Jaffa Juicy Orange (juiced)
- 1 x TBSP Chipotle Sauce
- ½ x Cup of Mayonnaise or Coconut Yoghurt

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