



# Naked Beef Burgers N' Fries with Crunchy Apple Slaw

60 MINS | SERVES: 4

## INGREDIENTS

- 4 Peppercorn Jumbo Beef Burgers with Roasted Garlic & Cracked Black Pepper
- 700g gold potatoes, washed, skin on
- 1 tablespoon garlic and herb seasoning
- 1 tablespoon arrowroot flour
- 2 heads of butter lettuce, core removed, leaves separated
- Extra virgin olive oil
- Sea salt, to season

## FOR THE APPLE SLAW

- 2 granny smith apples, cut into matchsticks
- 1/4 white cabbage, shredded
- 1 carrot, grated
- 1/4 cup mayonnaise or aioli
- 1 tablespoon Dijon mustard
- Zest and juice of 1 lemon
- Sea salt and cracked pepper, to season

## PREPARATION

1. Get started by preheating your oven to 220°C and line a large baking tray with baking paper.
2. Slice your potatoes into 1/4-inch thick sticks in the shape of fries. Transfer them to a large heatproof glass bowl and pour in boiling water, getting all-over coverage on the potato. Set aside for 10-15 minutes whilst you prep your remaining ingredients.
3. For the apple slaw, combine ingredients in a medium glass bowl and toss well to combine the flavours. Season with salt and pepper and transfer to the fridge to stay crisp and cool until ready to serve.
4. Drain the soaked potato and transfer to a bowl. Drizzle with 1-2 tablespoons of extra virgin olive oil, then add in the seasoning and arrowroot flour, using your hands to coat well. Lay your fries out on the prepared baking tray, using two if need be, with a small space between each so they go extra crispy and crunchy on all sides and don't overcrowd each other. Transfer to the oven and bake for 25-30 minutes or until golden brown on the outside and warm through.
5. Meanwhile, for the burger, heat a griddle pan over medium-high heat, season the burgers with a pinch of salt and a small drizzle of olive oil, and cook, on the griddle for 5 to 6 minutes each side, or until charred and caramelised on the outside and beautiful cooked through. Remove from the heat and allow them to rest before serving.
6. To serve, start with a base of the butter lettuce leaves, load them up with the charred burger patties, then top with the crunchy apple slaw. Serve alongside the crispy golden chips and enjoy.