



Gourmet

# SPICY NACHO



# BURGER

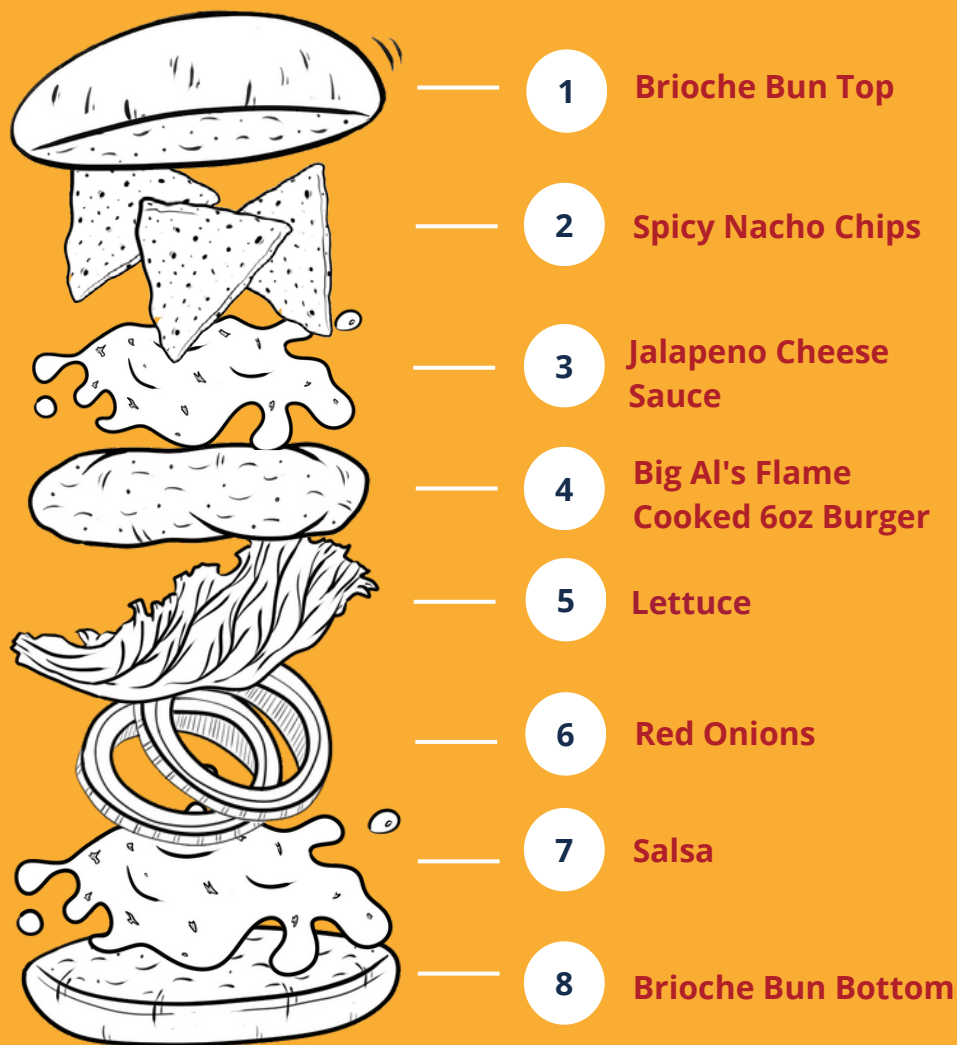
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## Ingredients:

Big Al's 6oz Flame Cooked Burger, 10g spicy nacho chips, 15g tomato salsa, 20g jalapeno cheese sauce, 10g sliced red onion, 10g shredded lettuce, 1 brioche bun

## What To Do:

- 1 Cook the patty as per packaging, and toast the bun
- 2 To make the salsa, de-seed and dice 1 tomato, 1 tbsp chopped coriander, mix with a pinch of salt and juice of 1 lime
- 3 Heat a queso/cheese sauce on the stove and add 50g diced pickled jalapenos
- 4 Place the salsa and the red onion on the bun, and top with lettuce
- 5 Place the cooked patty on the lettuce
- 6 Cover evenly with cheese sauce, sprinkle over the crushed nachos





Elevated

# SPICY NACHO



# BURGER

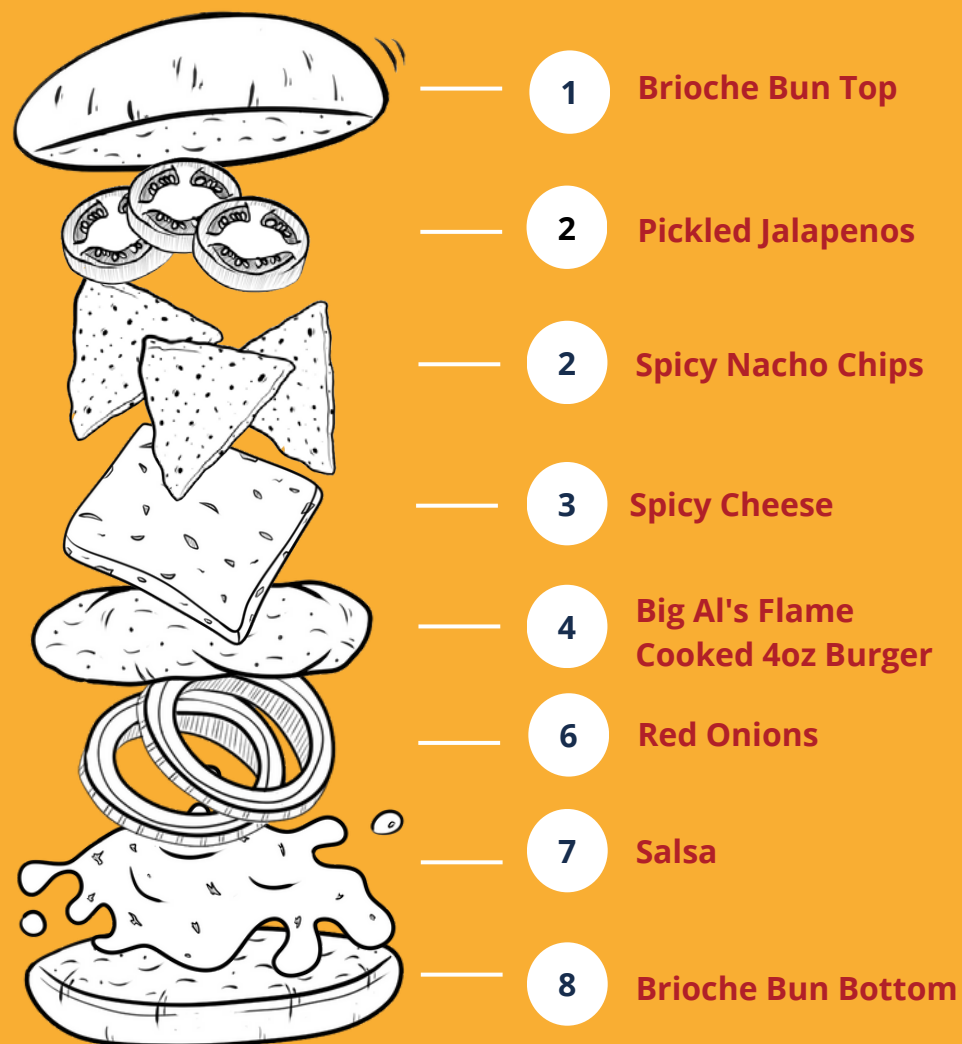
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## Ingredients:

Big Al's 4oz Flame Cooked Burger, 10g spicy nacho chips, 15g tomato salsa, 1 slice spicy cheese, 10g sliced red onion, 5 pickled jalapenos, 1 brioche bun

## What To Do:

- 1 Cook the patty as per packaging, and toast the bun
- 2 To make the salsa, de-seed and dice 1 tomato, 1 tbsp chopped coriander, mix with a pinch of salt and juice of 1 lime
- 3 Place the salsa and the red onion on the bun
- 4 Place the cooked patty on the onion and the cheese on the patty
- 5 Cover evenly with jalapenos







Classic

# SPICY NACHO



# BURGER

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## Ingredients:

Big Al's 2oz Flame Cooked Burger, 10g spicy nacho chips, 15g tomato salsa, 1 slice spicy cheese, 10g sliced red onion, 5 pickled jalapenos, 1 brioche bun

## What To Do:

- 1 Cook the patty as per packaging, and toast the bun
- 2 To make the salsa, de-seed and dice 1 tomato, 1 tbsp chopped coriander, mix with a pinch of salt and juice of 1 lime
- 3 Place the salsa and the red onion on the bun
- 4 Place the cooked patty on the onion and the cheese on the patty
- 5 Cover evenly with jalapenos

