

#CREATEASTIR WITH NOLA'S PESTO BURGER

Lay it on ultra thick with Nola.



INGREDIENTS

(Serves 4)

400g baby tomatoes

4 Tbsp (60ml) olive oil

Seasoning

2 red onions, thinly sliced

2 tsps (10ml) brown sugar

4 hamburger patties

Half a packet of frilly lettuce

1/2 cup (250ml) **Nola Ultra Creamy**

¼ cup of basil pesto

4 hamburger rolls

Serve with chips or wedges

METHOD

Preheat the oven to 180° C.

Toss the tomatoes with half the olive oil and season well.

Spread onto a lined baking tray and roast in the oven for 10 minutes or until just bursting and set aside.

In the meantime, heat the oil over a low heat and add the onions. Sprinkle with sugar, season and saute for 10 – 15 minutes or until soft and caramelized.

Braai or pan fry the hamburger patties.

Spread a little mayo over the inside of the buns and brown.

Layer your hamburger with lettuce, tomatoes, pickles and top with the patties.

Dollop on the sticky onions, mayo and pesto and serve with chips.

