

30 minutes

Serves 4

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Ingredients:

Avocado crema:

- 1 large avocado, peeled and quartered
- Juice (60ml) of 1 lemon
- Handful fresh coriander leaves
- 1 red chilli (optional)

Mushrooms:

- 1 packet (200g) chilli bite mix
- ½ cup (250ml) water
- Salt and milled pepper, to taste
- Handful fresh coriander, finely chopped
- 2 spring onions, finely chopped
- 1 packet (2s) PnP giant black mushrooms, thickly sliced
- Vegetable oil, for frying

For serving:

- Shredded iceberg lettuce
- 1 sliced salad tomato
- 4 burger buns

Method:

1. Place avocado crema ingredients in a blender and blitz until smooth and creamy.
2. Combine chilli bite mix with water in a bowl to create a smooth batter. Season.
3. Stir through coriander and spring onion.
4. Coat mushrooms in batter.

5. Heat a glug or two of oil in a pan and fry mushrooms until golden and cooked through.  
Fry any bits of leftover batter too.
6. Drain on kitchen paper.
7. Pile lettuce, tomato, mushrooms and crispy batter bits onto buns.
8. Top with avocado crema to serve.

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