

# A swift burger and spicy sauce

Cooking every night of the week is a demanding old business, not least in the midst of a pandemic. What to have for dinner is one of the few things still in our control, and even that has become a chore in its relentless everydayness.

Trained chef, recipe writer and food stylist Rosie Reynolds is hoping to zhuzh things up for us though, with new cookbook, *The Shortcut Cook*.

It's "all about using shortcuts and creative solutions to get the best food – whipped up quickly, in the best way possible – for your family", she writes.

"These shrimp burgers couldn't be easier," she adds.

"Half the prawns are whizzed to a coarse paste and half are roughly chopped: the protein from the whizzed prawns holds the burgers together – no eggs or breadcrumbs required."

"I don't shape my shrimp burgers, I simply drop the mixture into the hot oil and then roughly push it out into a burger shape. Doing it this way means you get some nice crunchy bits at the edges, which eat really well," she adds.

"The Sriracha mayo is optional, but when something tastes this good, why wouldn't you give it a try?"



## INGREDIENTS (Serves 4)

600g raw prawns  
2 spring onions, finely chopped  
1 red chilli, deseeded and finely chopped  
Small handful of coriander, stems and leaves separated and finely chopped  
Zest of half a lime  
1tbsp light-flavoured oil  
Sea salt and freshly ground black pepper  
2.5 tbsp mayonnaise  
1.5 tbsp Sriracha chilli sauce  
4 sesame-seed buns  
Handful of rocket  
1 avocado, peeled and sliced

## METHOD

**1** Put half of the prawns into the bowl of a food processor and pulse a couple of times until roughly chopped, then tip out into a mixing bowl. Add the remaining prawns to the food processor and pulse until a coarse, paste-like texture is achieved. Add to the bowl with the chopped prawns. Mix in the spring onions, chilli, coriander and the lime zest, along with plenty of seasoning.

**2** Divide the burger mixture into four equal parts. Heat the oil in a large non-stick frying pan (skillet) set over a medium-high heat. When the oil is hot, spoon the portions of burger mixture into the pan and gently flatten to form four burger shapes. Fry for six minutes, turning halfway through.

**3** Meanwhile, make the Sriracha mayo by simply mixing the mayonnaise and Sriracha sauce together.



## Shrimp burger with Sriracha mayo

**4** Split the buns and toast the cut sides. Spread the buns with spicy mayo, then add a little rocket, some avocado slices and a shrimp burger to each. Chop the zested lime in half, for squeezing, if you like.

**Make ahead:** The burger mix can be made in advance, covered and chilled for up to two days. The mayo can be made and chilled for up to one week.

**The shortcut:** Whizzing the shrimp to a paste ensures that the proteins hold the burgers together without the need for binders, such as eggs. Scoops of burger mix are fried and roughly shaped in the pan, so no fiddly shaping here.

● *The Shortcut Cook* by Rosie Reynolds is published by Hardie Grant, priced £15