



PROVENCE FOOD RECIPE

PROVENCAL HAMBURGER

Ingredients

for 4 people

- 4 brioche hamburger buns, split
- 4 Chopped steaks
- 4.25 oz Ricotta
- 1 Fresh tomato sauce
- 1 Zucchini
- 12 Pitted green olives
- 6 Tablespoons of olive oil
- Sprigs of oregano (a little)
- Salt & Pepper

PREPARATION: 10MIN

COOKING: 15MIN

Directions

1. Rinse the zucchini, cut the ends and cut it into very thin slices. Heat the olive oil in a frying pan and brown the zucchini slices in it. Drain them on paper towels.
2. Whisk the ricotta with the chopped green olives, the chopped oregano, salt and pepper.
3. Cook the minced steaks in a hot pan for a few minutes on each side according to the desired doneness. Salt and pepper then add the tomato sauce. Reheat for a few moments.
4. Lightly toast the burger buns in the toaster.
5. Finally, mount the burgers, garnishing the toasted bread with ricotta, then chopped steaks with tomato and slices of fried zucchini. Close the burger buns and serve.