

Jamaican Jerk Stack - serves 8



Recipe provided by

**Rupert Lynch, Executive Chef & Client Relationship Manager
at allmanhall**

Ingredients - serves 8

- 1 x 400g tin of chickpeas
- 1 x 340g tin of sweetcorn
- ½ bunch of fresh coriander
- ½ teaspoon paprika
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- 1 lemon, zested
- 3 heaped teaspoons plain flour, plus extra for dusting
- Rapeseed oil
- 1 x small round lettuce
- 2 x large ripe tomatoes
- Tomato ketchup
- 8 x wholemeal burger buns

For Relish:

- 1 x mango, finely chopped
- 1 x red bell pepper, finely chopped
- 1 x habanero chilli, seeded and finely chopped
- 2 teaspoon lime zest, plus 2tbsp juice (from 2 limes)

For Topping:

- Thinly sliced red onion
- Shredded romaine lettuce
- Sliced beef tomato

Method

- Drain the chickpeas and sweetcorn, then tip into a food processor. Pick the coriander leaves, adding half the leaves and all the stalks to the processor.
- Add the spices, flour and a pinch of sea salt, finely grate in the lemon zest, then pulse until combined but not smooth - you want to retain a bit of texture.
- On a flour-dusted surface, divide and shape the mixture into 4 equal-sized patties, roughly 2.5cm thick. Place in the fridge for 30 minutes to firm up.
- Heat a splash of oil in a large frying pan over a medium heat, add the patties and cook for 10 minutes, or until golden and cooked through, turning halfway.
- Meanwhile, click off, wash and spin-dry four nice lettuce leaves, then finely slice the tomatoes horizontally.
- Squeeze a large dollop of tomato ketchup onto the base of each bun (toast them if you like), then top with the burgers. Layer over a couple of slices of tomato, a lettuce leaf, a few coriander leaves, some mango relish and finally the burger tops. Delicious served with some sweet potato fries and a spiced Jamaican slaw.