



# tilapia burger with mango tartar sauce



I really love my fish and I love my burgers and these two came together in such splendor in my tilapia burger and mango tartar sauce!!!! ;)



## Ingredients

For the mango tartar sauce

1 cup of mango puree	¼ teaspoon of black pepper
¾ cup of mayo	1 clove of garlic
½ a lime, squeezed	¼ teaspoon of chili

For the burger

500 g of tilapia fillet	1 tablespoon of lime zest
1 cup of bread crumbs	1 tablespoon of finely chopped rosemary
1/2 teaspoon of curry	3 cloves of garlic, minced
½ a teaspoon of pepper	2 eggs

## Method

For the mayo, place all the ingredients in a bowl and mix it all up and set aside.

For the patties, mix the bread crumbs with the spices and the lime zest. For the egg, beat that with the finely chopped rosemary and the garlic. Take your fish, dip in the egg mixture, roll it in the crumbs then set aside. Fry for about 5-8 minutes then proceed with assembling.

Once done, serve



SERVE WITH: on it's own or with your fave drink

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/tilapia-burger-with-mango-tartar-sauce/>

Video: <https://youtu.be/bO3YMUfQvzw>