

## Raciones para 0

**8 Slices** Provolone cheese

Wheat flour

**2** Eggs

Breadcrumbs

Sunflower oil

**4** Beef burgers

**4 Tablespoons** Burger sauce

Baby spinach

1 Tomato

Red onion

Gherkins

**1** Flour the cheese slices, first with a beaten egg, then with breadcrumbs. Dip again in egg and breadcrumbs. Deep fry each slice and place on a rack.

**2** Cook the burger meat in a frying pan or grill it until desired. Slice the tomato, the red onion, and the gherkins.

**3** Spread a spoonful of burger sauce on half of the cheese slices. Top each one with a burger, baby spinach leaves, and two slices of tomato. Cover with the other cheese slice.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/hamburguesa-con-pan-rebozado/>

