

Chaka–Lekka Burger Pie

Ingredients:

For the pie:

- 2 packets of puff pastry
- 1 pack Fry's Traditional Burgers
- Olive oil for frying
- Salt and pepper
- Sesame seeds, to garnish
- 1 cup chakalaka
- 1 cup grated vegan cheese (or cheese of choice)

To serve:

- Baked potato wedges
- Tomato sauce
- Simple side salad

Method:

1. Preheat the oven to 180°C.
2. Roll out the first pack of puff pastry on a floured surface, using a small plate just larger than the patty, cut 2 circles from the pastry.
3. Place 1 burger patty on top of each pastry round and wet the edges with a little water.
4. Top with a generous dollop of chakalaka and grated cheese of choice.
5. Repeat the process of cutting 2 circles from the second roll of pastry and place the circles over the top of the burgers.
6. Using a fork, seal the edges well and brush the top of the pies with a little olive oil.
7. Sprinkle with sesame seeds then bake for 30-40 minutes, or until golden brown on top.
8. Serve the pies with a side of crispy baked potato wedges and tomato sauce for dipping. ENJOY!