

# Tupper-Party Tip Sheet

## Hamburger Slider with Mango Salsa Party

Want a quick and healthy dinner for your family or a party snack for your friends? This new way of cooking Hamburger Sliders doesn't heat up the kitchen or the bar b q yet leaves you satisfied and feeling great about this yummy meal.

### PRODUCTS NEEDED FOR DEMONSTRATION:

Smart Steamer	Chop n Prep	Silicone Spatula	Quick Chef
Universal Knife set		Mix n Stor Pitcher	SW Chipotle Seasoning

### OPTIONAL PRODUCTS

## Hamburger Sliders

1 – 1 ½ pounds of lean ground beef	1 Tbsp. SW Chipotle Seasoning by Tupperware
small onion finely chopped	2-3 cloves of garlic, finely chopped
salt and pepper to taste	Slider Buns (Hawaiian rolls work well)

Chop onion and garlic in Chop n Prep and add to hamburger. Add SW Chipotle Seasoning and salt and pepper in Mix n Stor Pitcher using the Saucy Silicone Spatula, mix well. Pour out into bottom colander of the Smart Steamer and pat down to make one big patty. Cook as directed for 9-11 minutes or until done. Place on Slider Bun topped with Mango Salsa.

## Mango Salsa

1 firm ripe mango	1 cup onion
2-4 roma tomatoes	1 Tbsp. fresh garlic
1 Tbsp. fresh cilantro	1/2 tsp salt
1/2 tsp pepper	1/2 tsp each lemon and lime juice

Halve mango, remove pit. Cut onion into large chunks and place in Quick Chef. Add cilantro and garlic. Apply cover and turn several times. Core tomatoes and cut into quarters. Add tomatoes and mango to quick chef. Add salt, pepper, lemon and lime juice. Cover and chop to desired consistency.

Serve with chips, on top of sliders or over fish