

INGREDIENTS	MEASUREMENTS
<b>Chimichurri Aioli</b>	
Mayonnaise	¼ cup
SupHerb Farms Fresh Frozen Chimichurri Paste	2 Tbsp
<b>Caramelized Red Onion</b>	
Butter	1 tsp
Olive oil	1 tsp
Red onion, thinly sliced	1 onion
<b>Argentinean Sliders</b>	
Ground beef	2 lbs
Salt and pepper	To taste
Mini hamburger buns or dinner rolls	12 buns/rolls
Butter	2 Tbsp

## CHIMICHURRI AIOLI PREPARATION

1. Blend mayonnaise and SupHerb Farms Fresh Frozen Chimichurri Paste.
2. Mix well and set aside.

## CARAMELIZED RED ONION PREPARATION

1. Melt butter and oil in 10-inch skillet on medium-high.
2. Lower heat to medium and add onions. Stir constantly and cook until caramelized.
3. Set aside.

## ARGENTINEAN SLIDER PREPARATION

1. Form 12 ground beef patties and press them to a 2-inch diameter. Season with salt and pepper.
2. Slice open buns or roll. Spread butter on the inside.
3. Grill burgers to desired degree of doneness.
4. Grill buns or rolls until golden brown.

## TO SERVE

Place burger on bun or roll. Top with a large dollop of aioli and caramelized onion. Top with the other half of bread and serve.