

Homemade Burger & Salad





Ingredients

500g Mince Meat

1 Egg

1 tomato

Salt & Pepper

Diced Onion

50g Breadcrumbs

Lettuce

Cheese slices

Ketchup/Mayo

Vegetable Oil

Coleslaw/Sliced Beetroot

Burger buns



Cooking equipment

- 1 x large bowl
- 4 x small bowls
- 1 x plate
- 1 x frying pan
- 1 x apron
- 1x paper towel
- 1 x whisk
- 1 x wooden spoon
- X1 Chopping board



STEP 1

Mix 500g mince meat
and diced onion into
the large bowl



STEP 2

Season with Salt & Pepper



STEP 3

Crack one egg
into a small bowl
and whisk



STEP 4

Add the egg into
the large bowl



STEP 5

Add 50g or 7
tablespoons of
Breadcrumbs into
the large bowl



STEP 6
Mix all your
ingredients
together until
combined



STEP 7

Clean before you
move onto the
next step



STEP 8

Dust your
chopping board
with flour



STEP 9

Divide the mix
into four and roll
into balls



STEP 10

The burger
should be the
same size as a
tennis ball



STEP 11

Gently squeeze
down the patties
to flatten into the
shape of a burger
(roughly 3cm)



STEP 12

Add 3
tablespoons of oil
to pan and heat
on medium/high



STEP 13

Carefully add
your patty to the
pan
(facing away from
you)



STEP 14

Cook on both
sides for 5mins
each until brown.
(Flip using tongs)



STEP 15

Assemble your
side salad.

(Lettuce , Tomato
and Coleslaw



STEP 16

Place the burger
into the bun and
toppings of
choice and Enjoy
!!



Don't forget to
clean up after !!