Homemade Burger & Salad

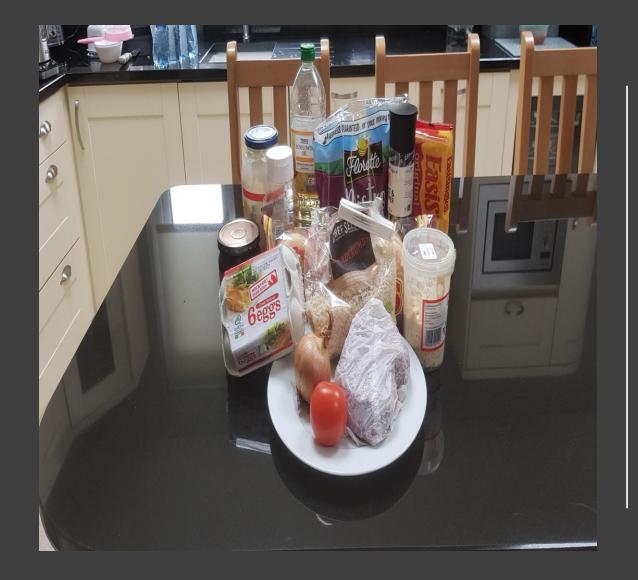


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Ingredients

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



<u>STEP 1</u>

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



<u>STEP 4</u>

Add the egg into the large bowl



STEP 5 Add 50g or 7 tablespoons of Breadcrumbs into the large bowl



<u>STEP 6</u> Mix all your ingredients together until combined



<u>STEP 7</u> Clean before you move onto the next step



<u>STEP 8</u> 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



<u>STEP 11</u>

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)



<u>STEP 15</u> Assemble your side salad. (Lettuce , Tomato and Coleslaw



STEP 16 Place the burger into the bun and toppings of choice and Enjoy



<u>Don't forget to</u> <u>clean up after !!</u>