

Mini Chef's Recipe Card

Pork Burgers

Ingredients: Serves 4

- 30g Onion
- 1 egg
- 250g Minced lamb lean
- $\frac{1}{4}$ teaspoon Dried mixed herbs
- $\frac{1}{4}$ teaspoon Garlic powder
- $\frac{1}{4}$ teaspoon Ground coriander
- $\frac{1}{4}$ teaspoon Ground cumin
- 1 pinch of black pepper
- 1 slice of bread for breadcrumbs

Method:

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Finely dice the onion.
3. Whisk the egg and use it to combine all the ingredients in a large bowl.
4. Flatten the mixture on to a work surface and divide into balls.
5. Roll and flatten each burger.
6. Place on a baking tray and bake in the oven for 20 minutes or until thoroughly cooked.