

Homemade Beef burgers

1 hour

Serves 4

Ingredients

½ tbsp olive oil

1 onion, peeled and finely chopped

500g British Beef Steak Mince

1 tsp mixed dried herbs

1 egg, beaten

4 slices mature Cheddar (optional)

Brioche buns

Lettuce

Tomatoes

Method

Heat the olive oil in a frying pan, add the onion and cook for 5 minutes until softened and starting to turn golden. Set aside.

In a bowl, combine the beef mince with the herbs and the egg. Season, add the onions and mix well. Using your hands, shape into 4 patties.

Cook the burgers on a preheated barbecue or griddle for 5-6 minutes on each side. While the second side is cooking, lay a slice of cheese on top to melt slightly (if using).

Meanwhile, lightly toast the cut-sides of the buns on the barbecue or griddle. Fill with the lettuce, burgers and tomato slices.