

HAMBURGER WITH THE LOT!

INGREDIENTS

For the meat patty.....

200gm of mince meat
¼ of an onion, finely diced
1 tablespoon of chopped parley
1 clove of garlic crushed
Salt and pepper

Salad Ingredients....

1 tomato
2 slices of beetroot
2 pineapple rings
2 lettuce leaves
2 bread rolls
2 slices of bacon
2 slices of cheese
2 eggs
Tomato sauce

METHOD

1. In a medium sized bowl, combine the mincemeat, diced onion, parsley, garlic, salt and pepper.
 2. Mix all ingredients together really well.
 3. Divide mince mixture into 2 even lots.
 4. Roll into a ball and flatten. This will make it cook faster and more evenly.
 5. Place your meat patty on a plate and cover it with glad wrap. Place it in the fridge.
 6. Wash tomato and lettuce under cold running water.
 7. Slice tomato and lettuce and place on a plate.
 8. Gather other fillings such as cheese slice, beetroot, pineapple and bacon.
 9. Spray frying pan with cooking spray and cook meat patties for about 5 minutes on each side. **While the patties are cooking add the bacon to the frying pan.**
 10. When the patties are cooked, place a slice of cheese on top so it melts slightly.
 11. Spread tomato sauce on one half of the bread roll. Place the patty on top and then the bacon and egg.
 12. Top with remaining salad ingredients and place the lid on top.
- Enjoy.

