

Beef burger and chips

Ingredients

- 1 or 2 potatoes
- 1 tbsp olive oil
- $\frac{1}{2}$ onion,
- 1 garlic clove
- $\frac{1}{2}$ tsp dried mixed herbs
- 120g beef and pork mince
- 1 white roll, toasted
- 1 tomato, sliced
- A few Lettuce leaves
- Cheese

Method

1. Peel the potatoes and cut into finger-width chips.
2. Wash and dry the chips. Put them to the side.
3. Pour the oil into a deep, saucepan till half way. Heat the oil until it is shimmering and carefully lower in the chips using a slotted spoon.
4. Fry for 4-5 mins, gently stirring occasionally until golden and crisp. Transfer to kitchen paper to drain.
5. Chop up Onion and garlic really fine.
6. In a bowl add the onion, garlic and dried mixed herbs. Add the beef mince. Season and bring the mixture together with your hands, shape into a burger.
7. Fry the burger until cooked on each side.
8. Put the cooked burger in a roll with lettuce, tomato and cheese.
9. DON'T forget your chips!
10. Serve with your favourite condiment- Ketchup, Mayonnaise, BBQ sauce.