

Beef burger and Salad

Ingredients

- 1 tbsp olive oil
- $\frac{1}{4}$ white onion
- $\frac{1}{4}$ red onion
- 1 garlic clove
- $\frac{1}{2}$ tsp dried mixed herbs
- A pinch of salt and pepper
- 50g beef and pork mince
- 1 white roll
- A few Lettuce leaves
- 1 slice cheese

Method

1. Chop up onion and garlic really fine.
2. Slice the cucumber and red onion.
3. Prepare the lettuce and cheese
4. In a bowl add the onion, garlic, salt and pepper and mixed herbs. Add the mince. Season and bring the mixture together with your hands, shape into a burger patty or two thinly.
5. Fry the burger until cooked on each side.
6. Toast the burger bun
7. Add the cooked patty in the bun with lettuce, cucumber and cheese.
8. Serve with your favourite condiment- Ketchup, Mayonnaise, BBQ sauce.