



Beef burger and wedges



A fake-away for all the family

Serves 4

Total costs: £4.40

Price per portion: £1.10

Ingredients

- 500g beef mince
- 1 egg
- 60g breadcrumbs
- 4 baking potatoes
- 4 x bread rolls
- Salt and pepper

Toppings (if desired) – Cheese, Bacon, Salad, Sauces, Chilli and seasonings
i.e. Cajun for wedges

Method

1. Preheat the oven to 180 degrees
2. Mix together the raw mince with 1 egg yolk and the breadcrumbs. Add seasoning to taste and any other flavours such as chilli, herbs etc
3. Separate the mixture into four equal portions, roll into balls then flatten slightly
4. Meanwhile, cut the potatoes into equal sized wedges, skin on and toss in the oil with the seasoning. Spread evenly on a pre-heated baking tray and place in the oven for 25-30 minutes
5. Fry the burgers over a medium heat, turning half way through. Remove and place on kitchen roll to drain
6. Assemble the burger with any desired toppings, remove the wedges and serve