

American style burger with oven baked chips

Ingredients with a * are provided by school.



Ingredients

- 1x large sweet potato or 2x baking potatoes
- 1 tbsp smoked paprika*
- 1 small onion, diced
- 500g good-quality beef mince or (vegetarian alternative Quorn mince)
- 1 egg
- **1x ball of mozzarella (optional)**
- 2 tbsps. vegetable oil
- 4 burger/brioche buns
- All or any of the following to serve: **sliced tomato, mayonnaise, ketchup, handful iceberg lettuce, red onion (Optional)**
- Salt and pepper to season.

Container to take them home in

Method

1. Chop up the potatoes and arrange on a greased baking tray, coat in oil and smoked paprika. Place in oven and bake for 30 minutes.
2. Tip 500g beef mince into a bowl with 1 small diced onion and 1 egg, then mix.
3. Divide the mixture into four. Lightly wet your hands. Carefully roll the mixture into balls, each about the size of a tennis ball. (If using mozzarella tear a small amount and place inside each burger).
4. Set in the palm of your hand and gently squeeze down to flatten into patties about 3cm thick. Make sure all the burgers are the same thickness so that they will cook evenly.
5. Add foil to baking tray, grease and place one burger on to it and all others into a container and put in fridge. Place tray in oven and bake for 15-20 minutes until cooked through.
6. Slice open brioche bun, slice up lettuce, onion and tomato etc
7. Remove burger from oven, using a paper towel absorb excess fat before placing burger in bun, add lettuce etc remove chips from oven and serve!

