



## IN THE KITCHEN

# Homemade burgers

### Ingredients:

- 1 pack of lean minced beef
- Salt
- Pepper
- A teaspoon of any seasonings or herbs you like to add for flavour (optional)

### You'll also need:

- A large mixing bowl
- A baking tray

# IN THE KITCHEN - Homemade burgers

## Method:

- Preheat your oven to 170°C/Fan 150°C/Gas 3
- Put all the ingredients into a large bowl
- With clean hands, mix everything together until the mixture is smooth and well combined
- Divide the mixture into balls roughly the size of your palm and flatten them to make the burger shape
- Pop them on the tray and put it in the oven
- Cook for 20-25 minutes or until the burger is no longer pink in the middle
- The burgers can also be cooked in a frying pan with a little oil or spray oil

## Serving suggestion:

- Serve in a bun with a nice salad. You could even add some cheese or bacon to make them extra special

### TOP TIP:

Ask your child to help you with mixing and shaping the burgers

