

Beef Burgers with Coleslaw

SERVING
4 people

COOK TIME
15 min



Ingredients

SLAW

- 1 Simply Salads Classic Coleslaw
- 2 tbsp mayonnaise
- 2 tbsp Greek yoghurt
- ½ tbsp Dijon mustard
- 1 tsp maple syrup
- ½ tsp salt
- ½ tsp black pepper

BURGERS

- 4 soft burger buns, cut in half
- 4 slices cheese

Method

To make the patties, press one quarter of the beef mince into an 8-9 centimetre cookie cutter or metal egg ring. Gently remove patty from the ring, and sprinkle each side with salt. Repeat with remaining mince.

To cook, heat a large frypan to high heat. Place patties directly on to heat and cook for 3-4 minutes or until side is crispy and brown. Flip and repeat on the other side, adding a slice of cheese to each patty before removing from the pan. The heat from the beef should melt the cheese slightly.

To make the slaw, add all ingredients to a bowl and toss well.

Assemble the burgers by placing a patty with cheese on the base of each bun, a generous serve of slaw and topped with the other half of the bun.