

# Turkey Burgers



## Ingredients

- Turkey Mince
- 1 onion, chopped
- 1 teaspoon of wholegrain mustard
- 1 egg yolk
- 2 Tablespoons of mixed herbs (can use fresh or dried)
- 1 clove of Garlic
- 1 tablespoon olive oil



# Method

Pre-heat your oven to Gas Mark 4/ 180oc/ fan assist 160oc.

In the meantime combined all your ingredients in a large bowl and mix well until all ingredients start to bind together.



Heat your pan coated in olive oil on a medium heat. Divide your mixture into equal sized parting. Pat down to make a burger shape and add into the pan.



Fry for about 5-8 minutes each side, until you get a nice brown colouring on the outside.

Add onto a baking tray and place into the oven for another 10-15minuites or until cooked all the way through. Add your choice of vegetables or salad on the side.

