

## LAMB BURGERS WITH MELTED CHEESE AND TOMATO SALSA

Three secrets to making the best burgers - top quality mince, the onions sautéed till golden brown and cooked ahead of time and a good splash of chilli oil in the mixture



### Ingredients

- 450g minced beef or lamb
- 1 large onion, finely chopped, sautéed in oil till golden and cooled
- 1 tablesp. scallions, chopped
- 1 tablesp. chilli oil, optional but nice (see recipe)
- Salt and black pepper

### Tomato Salsa

- 16 approx. cherry tomatoes, chopped
- 1-2 red onions, finely chopped
- Handful chopped coriander
- 1 tablesp. chilli oil
- Lemon juice to taste
- Salt and black pepper

### To Cook

Mix the mince, onion, scallions, chilli oil and seasoning well together. With wet hands shape into 4 burgers. Flatten each one down with the palm of your hand until you have a nice even shape. This way they will cook more quickly and evenly. Keep in the fridge until ready to cook. Grill, barbecue or cook on a black ridge pan, until fully cooked, 4-5 minutes on each side.

Meanwhile mix all the salsa ingredients together. Then place a spoonful of salsa on top of each burger and top with a slice of cheese. Grill, or cover the barbecue or pan and continue to cook for another minute until the cheese has melted.

### Chilli Oil

This is a really useful dressing to have on hand; it will spice up lots of meals - lamb cutlets, steaks, pasta sauces etc.

Whizz 2-3 chillies, chopped, including seeds; 1 red pepper, chopped; 2-3 cloves garlic; handful coriander; 250ml oil; and seasoning in the processor. This can be stored in the fridge for up to a week.