

Cheese Stuffed Burgers



Preparation time: 10 mins

Cooking time: 15 mins

Serves: 4

how to cook

- 1 Peel, then finely chop the onion and cook in a pan with a little olive oil until soft.
- 2 Add to a bowl with the pork mince, chilli powder, mixed herbs, zest of the lemon and egg.
- 3 Whizz 2 baps in a blender to make breadcrumbs and add to the bowl. Season with salt and pepper, and combine.
- 4 Shape into 4 equal patties and create a small well in the centre of the burger.
- 5 Place in a piece of the goat's cheese and cover with the burger mixture until completely sealed.
- 6 Grill the ciabatta buns or toast them on the barbecue for a chargrilled taste.
- 7 Once brown, add a little horseradish sauce, some gem lettuce and top with a goat's cheese burger.
- 8 Then add a dollop of tomato relish for extra flavour.

what you need

- 1 x 475g John Penny pork mince
- Olive oil
- ½ onion, finely chopped
- ½ teaspoon of chilli powder
- 1 teaspoon of dried mixed herbs
- 1 lemon
- 1 egg
- 2 Baps
- Salt and pepper
- 60g goat's cheese, cut into 4 cubes
- 4 Ciabatta Buns
- ½ teaspoon Horseradish Sauce
- Gem lettuce
- 1 teaspoon Tomato Relish

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