



Lamb Burger

Ingredients

- 500g Good Quality Lamb mince
- 20g Whole grain mustard
- 2g Chilli Flakes
- 2g Cumin Powder
- 2g Chopped Thyme
- 2g Chopped Garlic

Add all the ingredients to the minced Lamb and gently mix together. Mould into required size. Heat non stick pan, add a dash of olive oil, and add burgers and seal on each side for 2 min. Place in preheated oven and bake for 10-15min on 180C.

Serve with pickled red cabbage and chips or salad.