



## Corned Beef Burgers



Serves  
4



Prep  
10 mins, plus  
chilling



Cooking  
About 10  
minutes



### Ingredients

For the burgers:

340g can Princes Corned Beef

3 tbsp caramelised onion chutney or chutney of your choice such as tomato

1 tsp dried mixed herbs

1 tsp English mustard

50 g dried breadcrumbs

1 small carrot, finely grated

1 egg, beaten

freshly ground black pepper

oil, for brushing

4 slices burger or cheddar cheese

	Calories	Sugars	Fat	Saturated Fat	Salt
100g	226Kcal	5g	12g	3.2g	1g
RI%	31%	15%	45%	44%	46%

### Method

1. Finely chop the Corned Beef and place in a large mixing bowl, add the onion chutney, herbs, mustard, breadcrumbs, carrot, egg and black pepper.
2. Using your hands or a wooden spoon, combine the mixture together, leave to stand for 5 minutes, then divide the mixture into 4 and roll into balls. Flatten to make burgers, then cover and place in the fridge for 20 minutes
3. Preheat the grill to medium- high, line a baking tray with foil, then add the burgers, brush with a little oil, then grill for 5 minutes each side. Place the cheese on top of each burger and grill until starting to melt.
4. Meanwhile, lightly toast the buns, spread each with a little mayonnaise, some lettuce, slices of tomatoes and a burger. Add the gherkins and add the burger bun top. Serve immediately

**To assemble:**

**4 burger buns, halved**

**4 tbsp mayonnaise**

**2 tomatoes, sliced**

**crisp lettuce leaves, roughly chopped**

**8 slices gherkins**