

POTATO BURGER



Serving: 6

Cooking Time: 45 min

Prep Time: Not Specified

INGREDIENTS

- **Potato Patties ingredients:**

- 700g potatoes
- 1 onion, finely chopped
- 1 large egg, lightly beaten
- 100g (1 cup) cheddar grated
- Salt to taste
- **Burger Patties ingredients:**
- 400g beef mince
- 1 small onion, finely chopped
- 30ml (2 tbsp) cheddar, grated
- Mozzarella sliced to serve
- Tomato sliced to serve

INSTRUCTIONS

For the potato patties, peel, wash and grate the potatoes and put them in a strainer. Press to drain well. Transfer to a mixing bowl and mix in the onion. Add the egg, cheese and mix well to combine. Season for taste. Preheat the oven to 200°C and lightly grease 6 large muffin holes. Fill the muffin holes with the potato mixture and bake for 15 – 20 minutes. Allow to cool, remove, slice in half and set aside. Reduce the heat to 180°C and line a baking tray with baking paper. For the burger patties, mix the mince with the onion, cheese and season. Form patties large enough to fit the potato patties. Lightly fry the burgers in a frying pan and set aside. Put one half of the potato patty on the baking tray and stack a slice of cheese, then mozzarella, the beef patty, another slice of mozzarella and top with the other half of the potato patty. Heat until the cheese has melted for a few minutes. Serve while still hot.