

# Cheese and Onion Burgers

**Prep Time: 15 minutes**

**Cook: 10 minutes**

**Serves: 4**

## Ingredients

1 large egg  
150g fresh white bread crumbs  
125g grated cheddar cheese  
1/2 onion, finely diced  
1 tsp chopped fresh sage  
1/2 tsp Dijon mustard  
2 tbsp olive oil

## To assemble:

4 bread rolls lightly toasted  
Salad leaves  
Red onion thinly sliced

## Method

In a large bowl, mix half beaten egg, 75g breadcrumbs, cheese, onion, sage and mustard. Divide into four. If the mixture is too wet, add more breadcrumbs. Shape into burgers.

Brush each with the rest of the egg and coat with the remaining breadcrumbs.

Heat the oil in a large frying pan, add the burgers and fry for 4-5 minutes on each side until golden.

To serve, put the burgers in the rolls, top with the salad and a good dollop of your favorite sauce or relish.