








	<h2 style="text-align: center;">Easy Read Recipe for Homemade Beef Burgers</h2>
	<p>What you will need to make your Homemade Beef Burgers, this recipe makes 4 burgers.</p>
	<ul style="list-style-type: none"> • Half tablespoon olive oil • 1 onion peeled and chopped
	<ul style="list-style-type: none"> • 500g of beef mince • 1 teaspoon of mixed herbs
	<ul style="list-style-type: none"> • 1 egg • 4 slices of cheese • 4 burger buns
	<ul style="list-style-type: none"> • Lettuce • Tomato



	<h2>Method</h2>
	<p>First heat the olive oil in the frying pan, then add the chopped onion and fry for 5 minutes till the onion is soft and golden. When the onions are cooked put them aside.</p>
	<p>In in bowl mix together the beef mince, the egg, the herbs, and the cooked onions. Add salt and pepper to the mixture.</p>
	<p>When the mixture is ready, use your hands to shape the 4 burger patties.</p>
	<p>Fry the burgers for 5 to 6 minutes on each side. Then check the middle is cooked through.</p>
	<p>Prepare your burger bun, this is where you can add the cheese slices, lettuce and tomato slices.</p>
	<p>Your burger is now ready to enjoy.</p>