

Herby Burgers with Fennel Slaw



Serves 4 **Prep 15 mins**

Cooking 15 mins

Easy

Ingredients

400g veal mince

1 small onion, grated or put in blender

parsley leaves, chopped

1 tbsp olive oil

1 fennel bulb, finely sliced (on a mandolin)

1 carrot, grated

2 tbsp mayonnaise

1 lemon, cut into 6 wedges

4 seeded buns

1. Combine the mince with the onion and half the parsley, then season. Shape into 4 burger patties about 8cm wide and 1 cm deep. Heat a griddle pan over a high heat and brush each burger with the oil on both sides. When the pan is really hot, add the burgers and cook for 5 mins each side until charred and cooked through.
2. Meanwhile, prepare the slaw by combining the fennel, spring onions and carrot in a large bowl. Add the mayonnaise and the remaining parsley, then squeeze over the juice of two lemon wedges. Season and set aside.
3. Halve the buns and griddle for 1-2 mins until griddle lines appear. Put the burger in the bun, top with the fennel slaw and serve with a lemon wedge.

