

## Italian Pork Burger with Tomato Salsa



**Serves 3**

**Prep 20mins**

**Cook 15 mins**

### Ingredients

385g pork mince

1/4 tsp each fennel & dried oregano

drizzle olive oil

2 large tomatoes, chopped

drizzle balsamic vinegar

4 rolls ( either ciabatta rolls or brioche buns) split and toasted

2 segments of laughing cow cheese spread

handful of baby spinach

1. Mix the pork mince with the fennel seeds, the oregano and some seasoning. Mix well with your hands until combined, then shape into 3 burgers. Heat a drizzle of oil in a large frying pan and cook the burgers 5-7 mins on each side until cooked through.
2. Meanwhile, mix the tomatoes, balsamic vinegar and a drizzle more oil with some seasoning to make a salsa. Top the base of each roll with some laughing cow cheese spread, a few spinach leaves, a burger and a spoonful of the salsa, then sandwich everything with the lid.

