

## Pork and Apricot Burgers



**Serves 4**   **Prep 10 mins**

**Cooking 20 mins**

**Easy**

### Ingredients

500g packet pork mince

4 spring onions, finely chopped

2 firm, fresh apricots or nectarines, ± 175g, chopped or 3-4 dried chopped apricots

1 egg, beaten

200ml carton Greek yoghurt

4 burger buns

Lettuce leaves to serve

1 tbsp chives

1. Mix together the pork mince, spring onions and the apricots or nectarines. Season well and bind together with the beaten egg. Divide the mixture into 4, then shape each portion into 10 cm burgers Grill the burgers under a moderate heat or barbecue or fry for 8 - 10 mins on each side.
2. Serve each burger in a bun with some lettuce, then spoon over the yoghurt, mixed with the chives or mint.