

# Turkey burgers with Wedges

## Ingredients

50g turkey mince  
Pinch of salt  
Flour for shaping  
Pinch of mixed herbs  
1 x Burger bun

## Potato Wedges

1 medium potato  
15ml seasoning (Mixed herbs, Chilli,  
Paprika, Cajun spice)  
15ml vegetable oil

## Equipment

Baking tray  
Large bowl  
Chopping board  
Vegetable knife  
Grill tray

**Oven Temp-** 200°C or gas mark 6.

**Time** - 15-20 mins.

## Method (Ask parent or carer's permission first)

1. Collect equipment and ingredients
2. Wash and slice the potato into 6 wedges.
3. Place into a bowl with oil and seasoning
4. Place on a baking tray and bake in oven until golden brown and soft in the centre.
5. Preheat grill - MEDIUM HEAT.
6. Place mince, pinch salt & herbs in a bowl and **MIX** well with a fork.
7. Lightly flour table and hands and **SHAPE** mince mixture into one burger.
8. Cook under a preheated medium **GRILL** for approximately 10 minutes each side, or until cooked all the way through.
9. Remove wedges from the oven and serve on a plate with your burger in a bun with some lettuce and your choice of sauce - ketchup, mayonnaise etc.