



# Pork & Chorizo Burger

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## Ingredients:

- 400g Pork Mince
- 80g Diced Chorizo
- 2 tsp Smoked Paprika
- 1 egg
- 2 tbsp Panko Breadcrumbs
- Salt & Pepper

## Instructions:

- Put all of the ingredients into a large mixing bowl and combine well with your hands.
- Divide the mix into four equal portions. Roll each portion into a ball, then flatten slightly into a burger shape.
- Place the burgers in a large, labelled freezer bag, putting a sheet of baking parchment between each one to stop them sticking together and seal. Freeze flat or store in the fridge.
- When ready to cook, defrost thoroughly, then cook in a pan until golden and cooked all the way through.
- Serve in a bun with your favourite sauce and either chips or homemade wedges