

Madras Turkey Burgers

- 500g turkey mince
- 1/2 red onion, diced
- 1 garlic clove, crushed
- 2 tsp Madras curry powder
- handful chopped coriander
- 1 egg yolk
- 1 tbsp sunflower oil
- Salad to serve with

Preheat the oven to 180°C

In a large bowl, mix together the turkey mince, onion, garlic, curry powder, coriander and egg yolk with a little ground pepper. Combine well with your hands, then shape into 4 burger patties.

Place the burgers onto a tray and cook in the oven for approx. 25mins. Make sure the burgers are cooked through completely before serving with a little side salad.