

Hamburger

Preparation Time: 5 minutes

Cooking Time: 68 minutes

Ingredients:

- * 500g minced beef
- * 1 egg
- * 1 tablespoon breadcrumbs
- * Salt and pepper to taste
- * 1 tablespoon vegetable oil
- * 2 hamburger buns
- * Ketchup, mustard, and mayonnaise (optional)

Instructions:

1. Preheat the oven to 260°C.
2. In a large bowl, combine the minced beef, egg, breadcrumbs, salt, and pepper. Mix well using your hands.
3. Shape the mixture into 4 equal-sized patties.
4. Heat the vegetable oil in a large skillet over medium-high heat. Add the patties and cook for 3-4 minutes.
5. Transfer the patties to a baking tray and bake in the oven for 15-20 minutes, or until cooked through.
6. Meanwhile, lightly toast the hamburger buns.
7. Once the patties are cooked, assemble the hamburgers by placing one patty on each bun, along with your favorite condiments.
8. Serve and enjoy!