


MAKES 2 SERVES

# Flatbread cheeseburger

 Preparation time  
**10 minutes**

 Cooking time  
**10 minutes**

 Equipment required  
**Chopping knife,  
frying pan,  
spatula**

Toasted flatbread adds a lovely crunch, and it's so easy to make that it can become a home-cooked favourite that costs less than a home delivery cheeseburger.



## Ingredients

250g lean beef mince  
2 slices of cheese (whatever you have on hand)  
Handful of lettuce leaves  
3-4 dill pickles, sliced lengthways  
2 pieces flatbread




### Sauce

1 tablespoon mayonnaise  
1/2 tablespoon tomato sauce  
1 teaspoon dijon or American hot mustard

## Pantry Items

Salt and pepper  
1 tablespoon olive oil

### Variations

-  **GF** - Use gluten free flatbread.
-  **VG** - Use vegan cheese.
-  **V** - Swap beef for 200g haloumi, pan fry until golden brown on each side.

## Method

- 1 Mix beef and salt and pepper together with hands and form into 2 patties.
- 2 Heat 1/2 tablespoon olive oil in frying pan over medium heat.
- 3 Add patties and cook for 4-5 minutes each side until cooked through. Add cheese slices for last 2 minutes.
- 4 On each flatbread, add sauce, lettuce, patty, and pickles. Fold into a parcel.
- 5 Heat remaining oil in frying pan, and add flatbread (folded side down).
- 6 Cook for 2 minutes each side, until lightly browned.

### Tips

Can add other vegetables you have on hand such as carrots or cucumber instead of pickles.

Using flatbread makes this meal a little lighter, and is easy to toast in the pan.