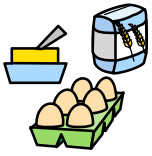


Baked Bean Burgers



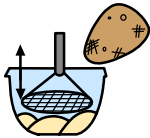
Ingredients:

1



1 tin of baked beans drained

2



2 mashed potatoes

$\frac{1}{2}$

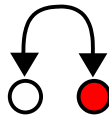


1/2

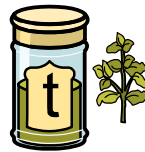
teaspoon



curry powder

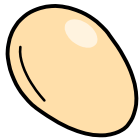


or



thyme,

1



1

egg,



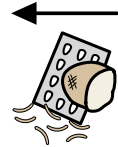
beaten

1



1

onion,



grated

2






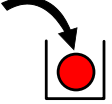

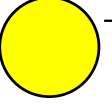
2 tbsp



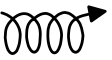











flour

1   
1. Take baked beans from the tin.

2   ++  ++   and  
2 Mix beans potatoes, herbs, egg and onion together.

3       ++
3. Shape the mixture into 5-6 circles.

4    
4. Place the flour on a table and roll the baked bean burgers

in the flour.

5       
5. Bake in the oven for 15 minutes until golden brown.