

Butternut Squash and Smoked Cheese Burger Recipe

Ingredients:

200g butternut squash, roasted
150g smoked cheese, grated
2 red chillies, finely diced
1 tbsp chopped sage leaves
50g fresh breadcrumbs

Method:

1. Turn oven on to 200°C / GM 7.
2. Peel and chop butternut squash and place on a greased tray. Drizzle with oil and put in oven.
3. Grate cheese, finely dice the red chillies, and chop the sage leaves.
4. Place all ingredients in a large bowl including the roasted butternut squash and mash together. Form into patties and place on greased tray.
5. Turn oven down to 180°C / Gas 4 and cook for 20 minutes.

