

Beef Burger Recipe

Ingredients:

1 Pound extra lean ground beef

¹/₄ Cup minced onion

1 Crushed garlic clove

1 Tbsp. oregano

1 Tbsp. Worcestershire sauce

1/8 Cup oats

2 Egg whites

Spinach leaves

Sliced tomato

Sliced pickle or cucumber

Mustard

Low-sugar ketchup

4 Whole wheat burger buns

To prepare:

In a bowl, combine beef, onion, garlic, oregano, Worcestershire sauce, oats and egg whites.

Form mixture into patties and then place on a grill or broil for 5-6 minutes per side or until no longer pink inside.

Remove and serve on top of a whole wheat burger bun. Top with spinach leaves, tomatoes, pickles, low-sugar ketchup and mustard.

Per serving (makes 4):

Calories: 445 Carbs: 22.25 Fat: 19.75 Protein: 40.75