Wagyu Keto Burger

INGREDIENTS:

> 4 Beefmaster Wagyu patties
> 4 slices of processed cheese
> 2 large onions
> Butter to fry
> Chili mayonnaise
> Salt and pepper to taste

METHOD:

1. Add a generous dollop of butter to a pan, add in the patties, and fry to the desired doneness, add the cheese, then the lid and leave to melt.
2. Slice two large onions in rings, trimming the edges, In the same pan, add the onions, fry for 3-5 minutes until brown, and then place in the oven to grill until nice and golden.
3. Serve the patties on top of the onions, top with your favorite chili mayonnaise, and enjoy!