



# Bacon & Egg Cheesy Brunch Burger

with Caramelised Onion Relish

Grab your Meal Kit with this symbol



Snacking Tomatoes



Bacon



Garlic



Thyme



Chilli Flakes (Optional)



Tomato Paste



Caramelised Onion Chutney



Bake-At-Home Burger Buns



Shredded Cheddar Cheese



Rocket Leaves



Mayonnaise

Prep in: **20 mins**  
Ready in: **25 mins**

Everyone loves a good bacon and egg roll but we think this one is better than any of your café favourites. Stack up a butter bun with oozy cheese, herby tomato and onion relish and crispy bacon. Top with a fried egg for the ultimate brunch!

### Pantry items

Olive Oil, Brown Sugar, White Wine Vinegar, Butter, Eggs

SBJ



## Before you start

Wash your hands and any fresh food.

## You will need

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	refer to method
snacking tomatoes	½ punnet
bacon	1 packet (100g)
garlic	2 cloves
thyme	1 bag
chilli flakes (optional)	pinch
tomato paste	1 packet
<b>brown sugar*</b>	1 tsp
<b>white wine vinegar*</b>	1 tsp
<b>butter*</b>	20g
caramelised onion chutney	1 packet (40g)
<b>eggs*</b>	2
bake-at-home burger buns	2
shredded Cheddar cheese	1 medium packet
rocket leaves	1 small bag
mayonnaise	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3409kJ (815Cal)	930kJ (222Cal)
Protein (g)	32.1g	8.8g
Fat, total (g)	47.8g	13g
- saturated (g)	19g	5.2g
Carbohydrate (g)	61.7g	16.8g
- sugars (g)	14.6g	4g
Sodium (mg)	1242mg	339mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

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## Cook the bacon & tomatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Place **snacking tomatoes** (see ingredients), a pinch of **salt** and **pepper** and a drizzle of **olive oil** on one side of a lined oven tray. Toss to coat.
- Separate **bacon** slices and place on the other side of the oven tray.
- Roast until tomatoes are blistered and bacon is golden, **8-12 minutes**.



## Fry the eggs

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, crack the **eggs** into pan. Fry until egg whites are firm and yolks are cooked to your liking, **4-5 minutes**.



## Get prepped

- Meanwhile, finely chop **garlic**. Pick and roughly chop **thyme** leaves.

**TIP:** Hold each thyme sprig at the top, then gently run your fingers down to remove the leaves. If the stems are very soft, you can just chop them instead.



## Grill the buns

- While the eggs are cooking, slice **bake-at-home burger buns** in half and place on a second lined oven tray. Sprinkle bases with **shredded Cheddar cheese**.
- Bake until heated through and cheese is melted, **2-4 minutes**.



## Make the relish

- In a large frying pan, heat a drizzle of **olive oil** over medium heat. Cook **garlic**, a pinch of **chilli flakes** (if using), **tomato paste** and **thyme**, stirring, until fragrant, **1 minute**.
- Add the **brown sugar**, the **white wine vinegar** and the **butter**. Stir to combine, **1 minute**.
- Remove from heat. Stir in **caramelised onion chutney**. Transfer to a bowl and season to taste.



## Serve up

- Build your burger by spooning caramelised onion relish over the base, then top with roast tomatoes, **rocket leaves**, an egg and some bacon.
- Spread **mayonnaise** over top burger bun, stack and serve. Enjoy!

## Rate your recipe

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