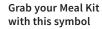




Bacon & Egg Cheesy Brunch Burger with Caramelised Onion Relish









Tomatoes







Thyme





Chilli Flakes (Optional)

Tomato Paste





Caramelised Onion Chutney

Bake-At-Home Burger Buns







Shredded Cheddar

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

9	
	2 People
olive oil*	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
brown sugar*	1 tsp
white wine vinegar*	1 tsp
butter*	20g
caramelised onion chutney	1 packet (40g)
eggs*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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**.



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.



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.



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.



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.



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!



Scan here if you have any questions or concerns





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