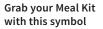




# Bacon & Egg Cheesy Brunch Burger with Caramelised Onion Relish









Tomatoes







Thyme





Chilli Flakes (Optional)

Tomato Paste







Caramelised Onion Chutney

Bake-At-Home Burger Buns







Cheddar Cheese

**Baby Spinach** 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

	2 People
olive oil*	refer to method
snacking tomatoes	½ punnet
bacon	1 packet (100g)
thyme	1 bag
garlic paste	1 medium packet
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
Cheddar cheese	1 medium packet
baby spinach leaves	1 small bag
mayonnaise	1 packet (40g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3405kJ (814Cal)	929kJ (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, 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 paste, 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 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, baby spinach 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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