



Bacon & Egg Cheesy Brunch Burger

with Caramelised Onion Relish

Grab your Meal Kit with this symbol



Snacking Tomatoes



Bacon



Thyme



Garlic Paste



Chilli Flakes (Optional)



Tomato Paste



Caramelised Onion Chutney



Bake-At-Home Burger Buns



Cheddar Cheese



Baby Spinach Leaves



Garlic Aioli

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
garlic aioli	1 large packet

*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](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.

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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, 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 **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 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.



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 **garlic aioli** over top burger bun, stack and serve. Enjoy!

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