



Cheesy Bacon & Egg Brunch Burger

with Tomato & Caramelised Onion Relish

Grab your Meal Kit with this symbol



Cherry/Snacking Tomatoes



Bacon



Garlic



Herbs



Chilli Flakes (Optional)



Tomato Paste



Caramelised Onion Chutney



Bake-At-Home Burger Buns



Shredded Cheddar Cheese



Mixed Leaves



Mayonnaise

Prep in: **20 mins**
Ready in: **25 mins**
 Spicy (optional chilli flakes)

Everyone loves a good bacon and egg roll but we think this one is better than any of your café favourites. Stack up a 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

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper
Large frying pan

Ingredients

	2 People
olive oil*	refer to method
cherry/snacking tomatoes	½ punnet
bacon	1 packet
garlic	2 cloves
herbs	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
mixed leaves	1 small bag
mayonnaise	1 packet (40g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3427kJ (819Cal)	922kJ (220Cal)
Protein (g)	32.6g	8.8g
Fat, total (g)	50.7g	13.6g
- saturated (g)	21.1g	5.7g
Carbohydrate (g)	55.7g	15g
- sugars (g)	14.9g	4g
Sodium (mg)	1519mg	409mg

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.

1



Cook the bacon & tomatoes

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

2



Get prepped

While the cherry tomatoes and **bacon** are roasting, finely chop **garlic**. Pick and roughly chop **herb** leaves.

3



Make the relish

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

4



Fry the eggs

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

TIP: This will give you a soft yolk, fry for 6-7 minutes for a hard yolk.

5



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**.

6



Serve up

Build your burger by spooning caramelised onion relish over base, then top with the roast tomatoes, bacon, egg and **mixed leaves**. Spread **mayonnaise** over top burger bun and serve.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

