



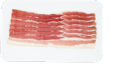
Cheesy Bacon & Egg Brunch Burger

with Tomato & Caramelised Onion Relish

Grab your Meal Kit with this symbol



Cherry Tomatoes



Bacon



Garlic



Thyme



Chilli Flakes (Optional)



Tomato Paste



Caramelised Onion Chutney



Butter Burger Buns



Shredded Cheddar Cheese



Rocket Leaves



Mayonnaise

Hands-on: 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, 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 ·
Medium frying pan · Large frying pan

Ingredients

	2 People
olive oil*	refer to method
cherry tomatoes	1 punnet
bacon	1 packet
garlic	2 cloves
thyme	1 bunch
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
butter burger buns	2
shredded Cheddar cheese	1 packet (50g)
rocket leaves	1 bag (30g)
mayonnaise	1 packet (40g)

*Pantry Items

Nutrition

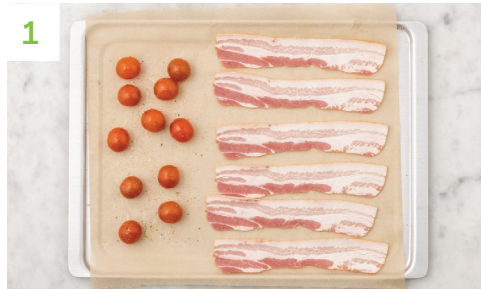
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3057kJ (730Cal)	766kJ (183Cal)
Protein (g)	24.9g	6.2g
Fat, total (g)	45.3g	11.4g
- saturated (g)	17g	4.3g
Carbohydrate (g)	55.8g	14g
- sugars (g)	19.6g	4.9g
Sodium (mg)	1283mg	322mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the bacon & tomatoes

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

TIP: If your oven tray is crowded, divide between two trays.



Cook the eggs

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

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



Get prepped

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



Melt the cheese

While the eggs are cooking, slice the **butter burger buns** in half, place on a second oven tray and sprinkle the **shredded Cheddar cheese** over the base of the buns. Bake until heated through and the cheese is melted, **2-4 minutes**.



Make the relish

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



Serve up

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

Enjoy!