

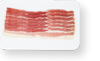
# Cheesy Bacon & Egg Brunch Burger

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



Bake-At-Home  
Burger Buns



Shredded Cheddar  
Cheese



Rocket Leaves



Mayonnaise

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

## Ingredients

	<b>2 People</b>
olive oil*	refer to method
cherry tomatoes	½ punnet
bacon	1 packet
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 bag (30g)
mayonnaise	1 packet (40g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3617kJ (864Cal)	960kJ (229Cal)
Protein (g)	32.4g	8.6g
Fat, total (g)	55.6g	14.8g
- saturated (g)	21.8g	5.8g
Carbohydrate (g)	54.5g	14.5g
- sugars (g)	15.8g	4.2g
Sodium (mg)	1520mg	404mg

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



## Fry the eggs

In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Fry the **eggs** until the egg whites are cooked and the yolks are just firm, **4-5 minutes**.

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



## Get prepped

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



## Bake the buns

While the eggs are cooking, slice the **bake-at-home burger buns** in half and place on a second oven tray. Sprinkle the bases with the **shredded Cheddar cheese**. 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. Add the **garlic**, a pinch of **chilli flakes** (if using), **tomato paste** and **thyme** and cook, stirring, until fragrant, **1 minute**. Add the **brown sugar**, **white wine vinegar** and **butter**. Stir to combine, **1 minute**. Remove from the heat. Stir in the **caramelised onion chutney**. Season to taste.



## Serve up

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

Enjoy!