



Cheesy Bacon & Egg Brunch Burger

with Tomato & Caramelised Onion Relish

Grab your Meal Kit with this symbol



Cherry/Snacking Tomatoes



Garlic



Thyme



Chilli Flakes (Optional)



Tomato Paste



Bake-At-Home Burger Buns



Rocket Leaves



Bacon



Caramelised Onion Chutney



Mayonnaise



Shredded Cheddar Cheese

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

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 (100g)
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
eggs*	2
bake-at-home burger buns	2
shredded Cheddar cheese	1 medium packet
rocket leaves	1 small bag
mayonnaise	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3476kJ (831Cal)	935kJ (223Cal)
Protein (g)	33.2g	8.9g
Fat, total (g)	49.5g	13.3g
- saturated (g)	20.6g	5.5g
Carbohydrate (g)	61g	16.4g
- sugars (g)	14.6g	3.9g
Sodium (mg)	1430mg	385mg

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 oven to **240°C/220°C fan-forced**.
- Place **cherry tomatoes** (see ingredients), a pinch of **salt** and **pepper** and a drizzle of **olive oil** on 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**.

2



Get prepped

- While the cherry tomatoes and bacon are roasting, finely chop **garlic**.
- 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.

3



Make the relish

- In a large frying pan, heat a drizzle of **olive oil** over medium heat. Cook **garlic**, 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.

4



Fry the eggs

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- Fry **eggs** until egg whites are firm and 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 roast cherry tomatoes, **rocket leaves**, egg and bacon.
- Spread **mayonnaise** over top burger bun and serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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