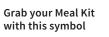


# Cheesy Bacon & Egg Brunch Burger with Tomato & Caramelised Onion Relish







#### Pantry items

Olive Oil, Brown Sugar, White Wine Vinegar, Butter, Eggs

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!

# 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  $\cdot$  Large frying pan

#### Ingredients

	2 People
olive oil*	refer to method
cherry/snacking tomatoes	½ punnet
bacon	<b>1 packet</b> (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.



#### 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.



# 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.



#### 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.



#### 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.



#### 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**.



# 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 2022 | CW25



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