

Cheesy Bacon & Egg Brunch Burger

with Tomato & Caramelised Onion Relish

Grab your Meal Kit with this symbol



Tinned Cherry Tomatoes



Bacon



Garlic



Thyme



Chilli Flakes (Optional)



Tomato Paste



Onion Chutney



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 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
tinned cherry tomatoes	1 tin
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
onion chutney	1 packet (40g)
eggs*	2
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)	3768kJ (901Cal)	712kJ (170Cal)
Protein (g)	34.5g	6.5g
Fat, total (g)	56.4g	10.7g
- saturated (g)	22.1g	4.2g
Carbohydrate (g)	60.7g	11.5g
- sugars (g)	20.8g	3.9g
Sodium (mg)	1294mg	245mg

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.



Cook the bacon & tomatoes

Preheat the oven to **240°C/220°C fan-forced**. Drain the **cherry tomatoes** and place on a lined oven tray with 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**.

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



Get prepped

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



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.



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 a soft yolk, fry for 6-7 minutes to get a hard yolk.



Grill the buns

While the eggs are frying, slice the **butter 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**.



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!