



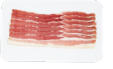
# Cheesy Bacon & Egg Brunch Burger

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**  
 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

	<b>2 People</b>
olive oil*	refer to method
cherry tomatoes	1 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
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)	2986kJ (713Cal)	768kJ (183Cal)
Protein (g)	24.3g	6.2g
Fat, total (g)	44.7g	11.5g
- saturated (g)	17g	4.4g
Carbohydrate (g)	53.6g	13.8g
- sugars (g)	15.8g	4.1g
Sodium (mg)	885mg	228mg

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](https://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**. 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**.

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



## Fry the eggs

Wipe out the pan and return to a medium-high heat with a drizzle of **olive oil**. Fry the **eggs** until the egg whites are firm and the yolks are cooked to your liking, **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.



## Bake 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**.



## Make the relish

In a large 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**. Transfer to a bowl and 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!