



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: BOCCONCINI

This cheese originated in Italy. Bocconcini means "little mouthful" and it is a little mouthful of mozzarella. Made from cow's milk, it's a soft, white curd cheese, moulded into small balls.



2. ITALIAN CAPRESE BURGERS

Delicious burgers with an Italian twist! Beef patty assembled in buns with caramelised balsamic onions, fresh basil, roasted tomato and dreamy bocconcini.

 20 Minutes

 4 Servings

FROM YOUR BOX

BEEF BURGER PATTIES	4-pack
RED ONION	1
TOMATOES	2
GEM LETTUCE	1 *
BASIL	1/2 packet *
BOCCONCINI	2/3 tub *
BALSAMIC DRESSING	1 sachet
BURGER BUNS	4-pack
CHARGRILLED EGGPLANT	1 tub

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper

KEY UTENSILS

large frypan, oven tray

NOTES

Add any other favourite toppings or relish to your burger!

No beef option - beef patties are replaced with chicken schnitzels. Increase cooking time to 5-6 minutes on each side or until cooked through.

No gluten option - burger buns are replaced with GF burger buns.



1. COOK PATTIES & ONION

Set oven to 220°C.

Heat a large pan with **oil** over high heat. Add patties to pan and season with **salt and pepper**. Slice and add onion, cook for 3-4 minutes on each side or until patties are cooked through, see step 4.



4. CARAMELISE THE ONION

Remove patties and add balsamic dressing to onion. Cook for further 2-3 minutes or until sticky. Return patties to coat.



2. ROAST THE TOMATOES (OPTIONAL)

In the meantime, cut each tomato into 4 slices, place on a lined oven tray and drizzle with **oil and salt**. Roast for 12-15 minutes.



5. WARM THE BURGER BUNS

Slice and add burger buns to the tray in the oven for the last 2-3 minutes of cooking (optional).



3. PREPARE THE TOPPING

Separate lettuce leaves and pick basil leaves. Slice bocconcini.



6. ASSEMBLE THE BURGERS

Assemble the burgers with beef patty, balsamic onions, lettuce, roast tomato, bocconcini, chargrilled eggplant and fresh basil to taste.