



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cheddar cheese

Sliced cheddar cheese from Kitchen 2 Kitchen is the ideal combo of salty and creamy. It also melts incredibly well!



C2 Classic Beef Cheeseburgers

Grass-fed beef burger patties from Dirty Clean Foods with melted cheddar cheese, caramelised onion and fresh salad in a toasted milk bun. Delicious as is, and it's easy to add your favourite condiments!



20 minutes



2 servings



Beef

7 October 2022

Take it outside!

If the weather is nice, you can cook these burgers on the BBQ at the beach or at your local park!

FROM YOUR BOX

BROWN ONION	1
BABY COS LETTUCE	1
CARROT	1
TOMATO	1
MILK BUNS	2-pack
BEEF HAMBURGERS	2-pack
SLICED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, balsamic vinegar

KEY UTENSILS

2 frypans

NOTES

You can add tomato sauce, mustard or pickles to your burgers if you have any!

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



1. CARAMELISE THE ONION

Heat a frypan over medium-high heat with **1/2 tbsp oil** and **20g butter**. Slice and add onions as you go. Cook for 8-10 minutes until caramelised. Stir in **1/2 tbsp vinegar** and season with **salt and pepper** to taste. Set aside.



2. PREPARE THE FILLINGS

Tear and rinse lettuce leaves. Julienne or grate carrot. Slice tomato. Set aside.



3. WARM THE BUNS

Heat a second frypan over medium-high heat. Cut buns in half and toast for 1 minute each side. Set aside.



4. COOK THE BURGERS

Coat burgers with **oil, salt and pepper**. Cook for 4 minutes on one side.



5. MELT THE CHEESE

Flip the burgers and lay 1-2 slices of cheese on top of each patty. Cook for a further 4 minutes until cheese is melted and patty is cooked through.



6. FINISH AND SERVE

Assemble burgers with even amounts of fresh fillings, beef patty and caramelised onion (see notes).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

