



Product Spotlight: Crinkle Cut Gherkins

Thanks to the addition of dill and garlic, these pickles add heaps of flavour to your burgers! Any leftovers can be used in sandwiches, burgers and on grazing platters.



Juicy Lucy Burgers

The Juicy Lucy burger is a sight, and taste, to behold. An inside-out cheeseburger! Beef patties cooked with cheese slices on the inside, melted to perfection, served on a toasted bun with dill pickles and all the trimmings.



30 minutes



2 servings



Beef

Add to it!

Caramelised onion, sautéed mushrooms, crispy bacon and smashed avocado would all make great additions to this burger! To get extra servings, halve burgers and serve with a batch of potato wedges.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	39g	32g

FROM YOUR BOX

SHALLOT	1
TOMATO	1
BABY COS LETTUCE	1
GHERKINS	1 jar
BEEF MINCE	300g
AMERICAN RED CRACKER CHEESE	1 packet
BURGER BUNS	2-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

frypan

NOTES

Burgers can be cooked on BBQ flat plate of BBQ or in the oven at 200C for 20–30 minutes.

If desired, you can add tomato sauce, mayonnaise, burger sauce or sauce of your choice.

No gluten option – burger buns are replaced with GF buns. Toast and serve as per instructions.



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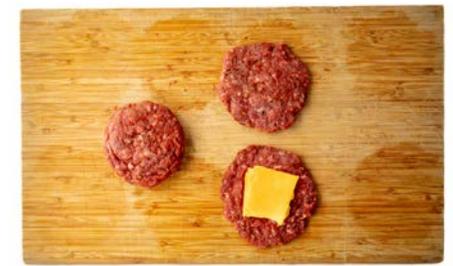
1. PREPARE BURGER FILLINGS

Dice **shallot** and slice **tomato**. Separate **lettuce leaves** and wash. Drain desired amount of **gherkins** (store remaining **gherkins** in pickling liquid in the fridge).



3. SEASON THE MINCE

Add **beef mince** to a bowl along with **1 tsp smoked paprika, salt and pepper**. Mix to combine.



3. ASSEMBLE THE PATTIES

Use 1/4 cup to divide **mince** into 4 equal portions and flatten onto chopping board. Place **cheese slices** (use to taste) in the centre of **2 patties**. Cover with opposite **patty** and pinch edges to seal in **cheese**.



4. COOK THE BURGERS

Heat a frypan (see notes) over medium-high heat. Press **patties** down in pan and cook for 4–5 minutes each side until browned. Remove to rest and keep pan over heat.



5. TOAST THE BUNS

Cut **buns**. Place cut-side down in reserved frypan. Cook until golden and toasted.



6. FINISH AND SERVE

Assemble **burgers** with **patties** and **fillings** (see notes) or serve tableside for everyone to build their own **burger**.

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