

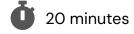




# **Outback Beef Burgers**

# with Beetroot

Luscious beef burgers cooked with smoked paprika and topped with melty cheddar cheese! All served in a soft burger bun from Abhi's bakery with pickled beetroot and fresh salad fillings.







# Make a burger sauce!

To make a classic burger sauce, combine equal parts of tomato sauce, mustard and mayonnaise! If you have some pickles you can finely chop them and stir through.

55g

#### FROM YOUR BOX

COOKED BEETROOT	1 packet
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
ТОМАТО	1
CARROT	1
BURGER BUNS	2-pack
BEEF HAMBURGERS	2-pack
SLICED CHEDDAR CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, vinegar (of choice), sugar (of choice)

#### **KEY UTENSILS**

large frypan

#### **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. PICKLE THE BEETROOT

Combine 3 tbsp vinegar, 1 1/2 tsp sugar and 1/4 tsp salt in a glass or ceramic bowl. Drain, slice and add beetroot. Toss to combine well. Set aside.



#### 2. PREPARE THE FILLINGS

Tear **lettuce leaves**. Slice **cucumber** and **tomato**. Grate **carrot**.



#### 3. WARM THE BUNS

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



## 4. COOK THE BURGERS

Coat beef patties with 1/2 tsp paprika, oil, salt and pepper. Cook for 4 minutes on one side.



### **5. MELT THE CHEESE**

Flip the patties 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 patty, salad fillings and pickled beetroot to taste. Serve with tomato or BBQ sauce if preferred.



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