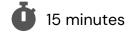






# **Stacked Beef Burgers**

Soft burger buns filled with all the classics - crisp lettuce, fresh tomato, avocado and juicy beef burger patties complemented by a classic burger sauce!





2 servings



# Add your extras!

Use up any spare salad ingredients you may have in the fridge! Sliced cucumber, capsicum, red onion, beetroot and pickles would be delicious in this burger.

52g

#### **FROM YOUR BOX**

HAMBURGER BUNS	2-pack
BEEF HAMBURGERS	2-pack
BABY COS LETTUCE	1
AVOCADO	1
томато	1
CARROT	1
BURGER SAUCE	1 sachet

#### FROM YOUR PANTRY

oil for cooking, butter (optional), salt, pepper

#### **KEY UTENSILS**

griddle pan or BBQ

#### **NOTES**

You can season the beef patties with a spice of choice for a fun flavour. Cajun or Mexican spice rub would work well!

No gluten option - hamburger buns are replaced with gluten-free burger buns.



## 1. WARM THE BUNS (OPTIONAL)

Heat a griddle pan or BBQ over mediumhigh heat. Halve the buns and brush with oil or butter. Toast the cut sides for 1 minute until golden (cook in batches if needed). Set aside.



#### 2. COOK THE BEEF PATTIES

Coat the hamburgers with **oil**, **salt and pepper** (see notes). Cook on the griddle pan or BBQ for 3-4 minutes each side or until cooked through.



#### 3. PREPARE THE FILLINGS

Meanwhile, separate and rinse lettuce leaves (shred if preferred). Slice avocado and tomato. Grate or julienne carrot. Set aside.



### 4. FINISH AND SERVE

Assemble burgers at the table with burger sauce, salad fillings and beef patties.



**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** 



