



### 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



4 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
	38g	21g	35g

## FROM YOUR BOX

SHALLOT	1
TOMATOES	2
BABY COS LETTUCE	2-pack
GHERKINS	1 jar
BEEF MINCE	600g
AMERICAN RED CHEESE SLICES	1 packet
BURGER BUNS	4-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, slice tomato and wash lettuce. Drain gherkins to taste (store remaining gherkins in pickling liquid in the fridge).



### 3. SEASON THE MINCE

Add beef mince to a bowl along with **2 tsp smoked paprika, salt and pepper**. Mix to combine.



### 3. ASSEMBLE THE PATTIES

Use 1/4 cup to divide mince into 8 equal portions and flatten onto chopping board. Fold cheese slices and place in centre of 4 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.

**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**

