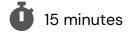






## **Stacked Beef Burgers**

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





4 servings



**Beef** 

# 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.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

49g

47g

## **FROM YOUR BOX**

HAMBURGER BUNS	4-pack
BEEF HAMBURGERS	4-pack
BABY COS LETTUCE	1
AVOCADO	1
TOMATOES	2
CARROT	1
BURGER SAUCE	2 sachets

#### 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 tomatoes. 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



