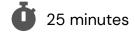




# 2 BLT Burgers with Eggs

Beautiful cured bacon from Farm House in a Turkish roll with lettuce, tomato and tomato relish. Quick and easy dinner with coleslaw on the side.





2 servings



Pork

# Bulk it up!

Add any other salad ingredients that you have on hand into the burger (carrot, cucumber, radish) or serve with some chips on the side.

# **FROM YOUR BOX**

| GEM LETTUCE            | 1                |
|------------------------|------------------|
| ТОМАТО                 | 1                |
| TINNED SLICED BEETROOT | 225g             |
| COLESLAW               | 1/2 bag (250g) * |
| BACON                  | 1 packet (200g)  |
| FREE RANGE EGGS        | 4                |
| TURKISH ROLLS          | 2-pack           |
| MUMS TOMATO RELISH     | 1 jar (110g)     |
|                        |                  |

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, mayonnaise

#### **KEY UTENSILS**

large frypan

#### **NOTES**

Toss coleslaw with oil and vinegar instead, or even yogurt if preferred.

You can toast the rolls first if you like them crunchy.

No bacon option - bacon is replaced with chicken schnitzels. Season with 1/2 tsp smoked paprika, oil, salt and pepper. Cook in frypan for 4-5 minutes each side. Slice and divide between burgers.

No gluten option - Turkish rolls are replaced with GF Turkish rolls



# 1. PREPARE FILLINGS

Wash and separate lettuce, slice tomato and drain beetroot. Arrange on a plate.

Toss coleslaw with **2 tbsp mayonnaise** (see notes). Season to taste with **salt and pepper**.



## 2. COOK THE BACON

Heat a frypan over medium-high heat. Cook bacon for 6-8 minutes or until crispy and cooked to you liking. Remove to a plate, keep frypan over heat.



## 3. COOK THE EGGS

Add **oil** to pan if needed. Crack 2-4 eggs (use to taste) into frypan and cook to your liking.



# 4. CONSTRUCT AND SERVE

Slice rolls in half (see notes) and spread with relish. Add fresh fillings, bacon and egg.

Serve burgers with coleslaw and any leftover fresh ingredients.





