




Product Spotlight: Free Range Eggs

Eggs are nutritional powerhouses! They contain high quality protein and iron, plus an abundance of vitamins, minerals and disease-fighting carotenoids!



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.

 25 minutes

 2 servings

 Pork

29 October 2021

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
TOMATO	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)

**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 your 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.

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**

