



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Onion

When frying onion in oil for 5-8 minutes, they caramelise slightly thanks to their natural sugar content. This makes for a slightly sweet and tender addition to these homemade burgers!



## 1 Cheesy Beef Burgers

BURGERS! ... Need we say more? (Ok we'll say a little more; WA beef patties, melted cheese, caramelised onion, fresh veg and tomato chutney. Yum!)

 25 minutes

 4 servings

 Beef

28 September 2020

### *Skip the chutney*

*If tomato chutney is too much for fussy eaters, simply serve the burgers with mayo and/or tomato sauce instead. (But, it's mild and sweet, so why not give it a go?)*

## FROM YOUR BOX

BROWN ONION	1
BEEF HAMBURGER PATTIES	4-pack
GRATED CHEESE	1/2 packet (100g) *
TOMATOES	2
CONTINENTAL CUCUMBER	1/2 *
FESTIVAL LETTUCE	1/2 *
MILK BUNS	4-pack
TOMATO CHUTEY	1/2 jar *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil/butter for cooking, salt and pepper

## KEY UTENSILS

2 frypans

## NOTES

You can also cook the patties (and the buns) on the barbie!

For extra flavour, add some mayonnaise to the buns when serving.

**No beef option - beef patties are replaced with chicken schnitzels.** Increase cooking time to ensure chicken is cooked through.

**No gluten option - milk buns are replaced with GF rolls.**



### 1. COOK THE ONION

Set oven to 200°C.

Heat a frypan with **oil** over medium-high heat. Slice and add onion, cook for 5-8 minutes until golden and sweet. Season with **salt and pepper**.



### 2. COOK THE PATTIES

Heat another frypan over medium-high heat (see notes). Rub beef patties with **oil**, **salt and pepper**. Add to the pan and cook for 2-3 minutes each side. Add grated cheese to the top of the burgers after turning.



### 3. PREPARE THE SALAD

Slice tomatoes and cucumber. Wash and tear lettuce.



### 4. WARM THE BURGER BUNS

Halve the buns and warm in the oven or in a dry frypan (optional).



### 5. FINISH AND PLATE

Construct burgers with patties, onions, chutney and salad 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**

