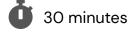




## Family Burgers

## with Homemade Relish

Who doesn't love burger night with the family! Wholemeal bread rolls with beef patties, roast beetroot, baby spinach and homemade onion relish.





4 servings



# Short on time?

Use a pre-made relish of choice. Grate the beetroot and serve baby carrots fresh on the side. Slice tomatoes and add into the burgers!

#### **FROM YOUR BOX**

DUTCH CARROTS	1 bunch
BEETROOTS	2
GARLIC CLOVE	1
BROWN ONION	1
TOMATOES	3
BEEF PATTIES	4-pack
FETA CHEESE	1/2 tub *
WHOLEMEAL BREAD ROLLS	4-pack
BABY SPINACH	1/2 bag (100g) *

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

#### FROM YOUR PANTRY

oil (for cooking), salt, pepper, white or red wine vinegar, sugar (of choice, or honey), ground paprika, soy sauce

#### **KEY UTENSILS**

oven tray, saucepan, grill or frypan

#### NOTES

No beef option - beef hamburger patties are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through.

No gluten option - bread is replaced with GF bread.



#### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Trim carrots and slice beetroots. Arrange on a lined oven tray and toss with **oil**, **salt and pepper**. Roast for 20 minutes or until golden and tender.



## 2. MAKE THE RELISH

Heat a small saucepan with 2 tbsp oil. Crush garlic, dice onion and tomatoes, add to the pan and cook for 3 minutes. Stir in 2 tbsp vinegar, 2 tbsp sugar, 1 tbsp soy sauce, 2 tsp paprika and season with pepper. Simmer for 20 minutes.



#### 3. GRILL THE PATTIES

Heat a large grill or frypan over mediumhigh heat. Coat burgers with **oil** and season with **salt and pepper.** Cook in the pan for 3 minutes, see step 4.



### 4. ADD THE CHEESE

Turn the patties and top with crumbled feta cheese. Cook for a further 3 minutes or until just cooked through.



#### 5. WARM THE ROLLS

Slice rolls open and warm in the oven for 2–3 minutes.

Adjust the seasoning of the relish if needed.



### **6. FINISH AND PLATE**

Arrange beef patties in rolls with baby spinach, roast beetroot and homemade relish. Serve with baby carrots and any other favourite sauce of choice, if you wish.

**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 **O481 072 599** or send an email to **hello@dinnertwist.com.au** 



