



Product Spotlight: Brie Cheese

Brie is known and loved for its wonderful flavours; subtle tones of fresh mushrooms and sautéed butter, with a creamy and smooth finish. Did you know this is many thanks to its white rind, which is entirely edible.



Grilled Stone Fruit Beef Burgers with Brie Cheese

If you crave a burger, but a regular burger just won't do, look no further! Packed with a juicy beef patty, barbecued stone fruit, pickled beetroot, creamy brie cheese, and fresh rocket leaves, served with purple sweet potato wedges, these burgers will hit the spot.



35 minutes



2 servings



Beef

Bulk it up!

To bulk up this meal, add regular potatoes to the wedges or BBQ capsicum and red onion, slice avocado and tomato to add to the burgers.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	45g	40g	100g

FROM YOUR BOX

PURPLE SWEET POTATOES	400g
BEETROOT	1
BURGER BUNS	2-pack
BEEF HAMBURGERS	2-pack
STONE FRUIT	1
BRIE CHEESE	1 packet
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, salt, vinegar of choice, sugar of choice

KEY UTENSILS

BBQ, oven tray

NOTES

We used white wine vinegar and white sugar for pickling. White, red wine or apple cider vinegar, and brown, raw or coconut sugar would all work well.

Butter the buns or drizzle with oil before toasting.

If the fruit is sticking to the BBQ, it is not ready to be turned! Leave it for 10–30 more seconds before trying to turn.

No gluten option – burger buns are replaced with GF burger buns.



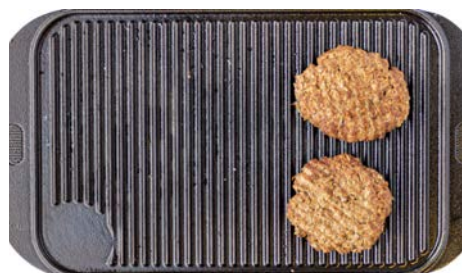
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1. ROAST THE WEDGES

Set oven to 220°C.

Wedge **potatoes**. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–30 minutes until golden and crispy.



4. GRILL THE BURGER PATTIES

Add **oil** to BBQ and add **burger patties**. Cook for 3–5 minutes each side or until cooked to your liking.



2. PICKLE THE BEETROOT

Add **3 tsp vinegar, 1 tsp salt** and **2 tsp sugar** to a bowl, mix to combine (see notes). Grate **beetroot** and toss in pickling liquid.



5. ADD THE STONE FRUIT

Slice large pieces of **stone fruit** and coat well with **oil**. Add to BBQ and cook for 1–2 minutes each side until grill marks appear (see notes). Remove from BBQ.



3. TOAST THE BUNS

Heat a BBQ over medium–high heat. Cut **burger buns** in half. Toast in batches, cut side down on the BBQ for 1 minute (see notes). Remove **buns** and keep heat on BBQ for step 4.



6. FINISH AND SERVE

Slice **brie**.

Assemble burgers at the table with **brie cheese, beetroot, beef patties, stone fruit** and **rocket leaves**. Serve with **wedges**.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

