

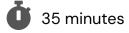




Grilled Stone Fruit Beef Burgers

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 rainbow sweet potato wedges, these burgers will hit the spot.





4/6 servings



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.

TOTAL FAT CARBOHYDRATES

33g/36g 98g/83g 4/6 Person:

FROM YOUR BOX

	4 PERSON	6 PERSON
ORANGE SWEET POTATOES	400g	800g
PURPLE SWEET POTATOES	400g	400g
BEETROOT	1	2
BURGER BUNS	4pk	4pk + 2pk
BEEF HAMBURGERS	4	6
STONE FRUIT	2	3
BRIE CHEESE	1 packet	2 packets
ROCKET LEAVES	60g	120g

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 another 10-30 seconds before trying to turn.

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



1. ROAST THE WEDGES

Set oven to 220°C.

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



2. PICKLE THE BEETROOT

Combine 3 tsp vinegar, 1 tsp salt and 2 tsp sugar in a bowl (see notes). Grate beetroot and toss in pickling liquid.

6P - Combine 11/2 tbsp vinegar, 11/2 tsp salt and 1 tbsp sugar in a bowl. Grate and add beetroot.



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.



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.



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.



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



