

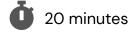




# **Outback Beef Burgers**

# with Beetroot

Luscious beef burgers cooked with smoked paprika and topped with melty cheddar cheese! All served in a soft burger bun from Abhi's bakery with pickled beetroot and fresh salad fillings.





4 servings



Beef

# Make a burger sauce!

To make a classic burger sauce, combine equal parts of tomato sauce, mustard and mayonnaise! If you have some pickles you can finely chop them and stir through.

#### FROM YOUR BOX

COOKED BEETROOT	1 packet
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
TOMATOES	2
CARROT	1
BURGER BUNS	4-pack
BEEF HAMBURGERS	4-pack
SLICED CHEDDAR CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, vinegar (of choice), sugar (of choice)

#### **KEY UTENSILS**

large frypan

#### **NOTES**

You can add tomato sauce, mustard or pickles to your burgers if you have any!

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



#### 1. PICKLE THE BEETROOT

Combine 3 tbsp vinegar, 1 1/2 tsp sugar and 1/4 tsp salt in a glass or ceramic bowl. Drain, slice and add beetroot. Toss to combine well. Set aside.



#### 2. PREPARE THE FILLINGS

Tear lettuce leaves. Slice cucumber and tomatoes. Grate carrot.



#### 3. WARM THE BUNS

Heat a frypan over medium-high heat. Cut buns in half and toast for 1 minute each side. Set aside.



## 4. COOK THE BURGERS

Coat beef patties with 1 tsp paprika, oil, salt and pepper. Cook for 4 minutes on one side.



## 5. MELT THE CHEESE

Flip the patties and lay 1-2 slices of cheese on top of each patty. Cook for a further 4 minutes until cheese is melted and patty is cooked through.



#### **6. FINISH AND SERVE**

Assemble burgers with patty, salad fillings and pickled beetroot to taste. Serve with tomato or BBQ sauce if preferred.



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



