

# DINNERLY



## Cheesy Eggplant Burgers with Dressed-Up Onions

 20-30 minutes  2 Servings

Who needs to get dressed up to go out for burgers when you can make them at home? Sandwich cheesy eggplant slices, rocket and pickled onions between soft milk buns and dig in.

## WHAT WE SEND

- 1,3,6,7
- 17
- 7

## WHAT YOU NEED

- Dijon mustard <sup>17</sup>
- Australian honey
- mayonnaise <sup>3</sup>
- olive oil
- olive oil spray
- white wine vinegar <sup>17</sup>

## TOOLS

- baking paper
- box grater
- oven tray

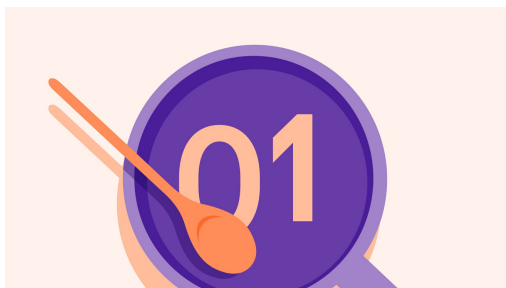
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 795kcal, Fat 53.0g, Carbs 48.9g, Proteins 23.9g



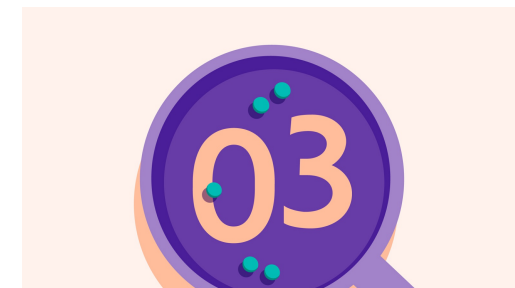
### 1. Prep ingredients

Preheat the oven to 200C. Line 2 oven trays with baking paper. Crush **1 garlic clove**. Thinly slice the **onion**. Cut the **eggplant** widthwise into 1.5cm-thick slices. Coarsely grate the **cheese**. Cut the **milk buns** in half.



### 2. Bake eggplant

Spray or brush the **eggplant slices** with **olive oil** and put on a lined tray. Season with **salt and pepper**, sprinkle with **1 tsp Spanish spice blend** (the remaining spice blend won't be used in this dish) and scatter over the **cheese**. Bake for 14 mins or until the eggplant is tender and the cheese is golden.



### 3. Make dressed-up onions

Meanwhile, put the **garlic**, **1½ tbs olive oil**, **1 tbs white wine vinegar**, **1 tsp dijon mustard** and **1 tsp honey** in a bowl and stir to combine. Add the **onion**, toss to combine and set aside to pickle until needed.



### 4. Warm buns

Once the eggplant has cooked for 10 mins, put the **milk buns**, cut side up, on the remaining lined tray and cook on a lower shelf of the oven for 5-6 mins until lightly golden.







### 5. Assemble and serve

Spread the **bun tops** and **bases** with **2 tbs mayonnaise**. Top the bases with the **baked eggplant**, **half the rocket** and **half the onion**. Season with **salt and pepper**. Sandwich with the **bun tops** and serve with the **remaining rocket** and **onion** on the side.



### 6. Make it yours

Add some sliced cucumber or shaved fennel to your rocket and dressed-up onion salad.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     #dinnerly

 Packed in Australia  
from at least **95%**  
Australian ingredients