

DINNERLY



Cheesy Beef Burgers with Chipotle Mayo



20-30 minutes



4 Servings

Tuck into homemade beef patties, sweet caramelised onions and melty cheese – plus an addictive spicy mayo that you can ramp up or down in heat – sandwiched between sourdough rolls.

WHAT WE SEND

- 1 onion
- barbecue beef mince
- 100g cheddar ⁷
- 4 sourdough rolls ^{1,6}
- 1 tbs chipotle in adobo sauce ⁶
- 70g rocket leaves

WHAT YOU NEED

- olive oil
- balsamic vinegar ¹⁷
- sugar
- tomato paste
- mayonnaise ³

TOOLS

- medium frypan
- large frypan with lid

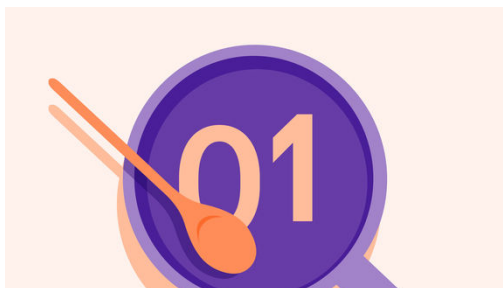
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

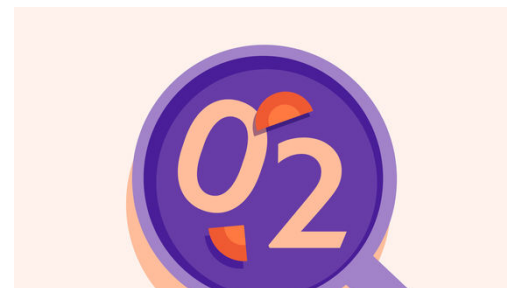
NUTRITION PER SERVING

Energy 935kcal, Fat 52.2g, Carbs 62.2g, Proteins 51.4g



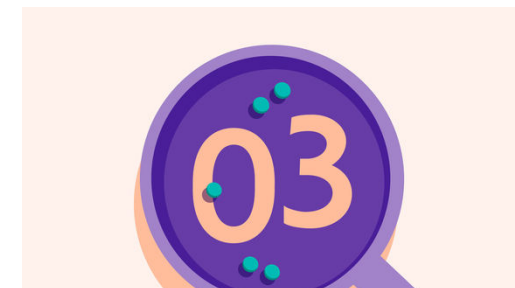
1. Cook onion

Thinly slice the **onion**. Heat **1 tbs olive oil** in a medium frypan over medium heat. Cook the onion, stirring, for 5 mins or until softened. Add **1 tbs balsamic vinegar** and **2 tsp sugar**. Reduce the heat to low and cook, stirring, for a further 3-4 mins until caramelised. Remove the pan from the heat.



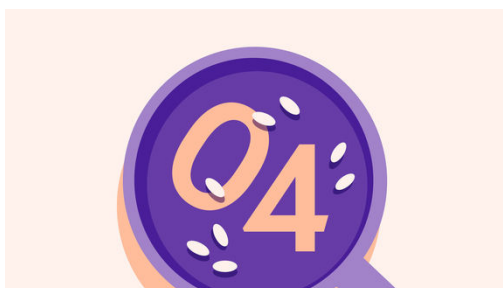
2. Make patties

Meanwhile, put the **beef mince** and **2 tbs tomato paste** in a bowl (see Kitchen tips). Using clean hands, combine well, then shape into 4 patties, slightly wider than the base of the rolls.



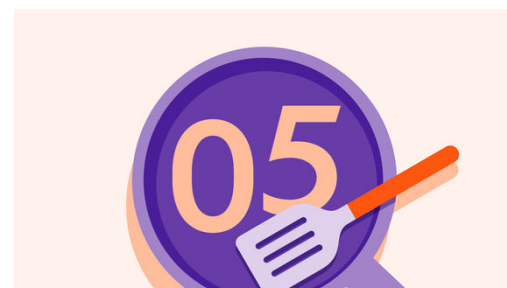
3. Cook patties

Heat **1 tbs olive oil** in a large frypan over medium-high heat. Cook the **patties** for 3 mins each side or until cooked through. Top the patties with the **cheese**, cover and cook for a further 1 min or until melted slightly. Remove from the pan, then wipe the pan clean and reserve.



4. Make chipotle mayo

Meanwhile, cut the **bread rolls** in half. Put the **chipotle sauce** (see Kitchen tips) and **80ml (1/3 cup) mayonnaise** in a small bowl and whisk to combine. Put **1 tbs balsamic vinegar** and **1 tbs olive oil** in a separate large bowl. Add the **rocket** and toss to combine.



5. Assemble and serve up

Heat the reserved pan over medium heat. Cook the **rolls**, cut side down, for 1-2 mins until warmed through. Spread the roll **tops** and **bases** with the **chipotle mayo**. Top the bases with the **patties, onion** and **rocket** and sandwich with the tops. Serve with **any remaining rocket** and enjoy.



6. Kitchen tips

There is no need to add salt and pepper to the patty mixture as the mince is already seasoned. We've suggested this amount of chipotle sauce for a chilli kick, but if you have little ones, feel free to omit it from the mayonnaise for their burgers and enjoy it in yours.