



KIWI BURGERS

WITH ALL THE TRIMMINGS!

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 40 minutes

A great burger is hard to beat - and these Kiwi burgers are definitely up there with the best of them!
Filling enough on their own, or add some extra salad or fries on the side.



BURGER PATTIES

- ☐ 500g prime beef mince (1lb 2oz)
- ☐ 1 Tbsp olive oil
- ☐ 1 Tbsp Worcestershire sauce
- ☐ 1 tsp garlic powder
- ☐ 1 tsp salt
- ☐ 1/2 tsp black pepper

BURGER SAUCE

- ☐ 1/4 cup aioli (60ml)
- ☐ 3 Tbsp tomato sauce
- ☐ 1 tsp Dijon mustard
- ☐ 1/2 tsp garlic powder
- ☐ 1/4 tsp Worcestershire sauce

TO SERVE

- ☐ 1 large brown onion
- ☐ 1 large tomato
- ☐ 4 eggs
- ☐ Cooking oil spray
- ☐ 4 brioche burger buns
- ☐ 4 large cheese slices (75g)
- ☐ 225g can sliced beetroot (7.9oz), drained
- ☐ 4-8 large fancy lettuce leaves

1. PREPARE PATTIES

Place mince, oil, Worcestershire sauce, garlic powder, salt and pepper in a large bowl. Using your hands, gently mix until well combined. Divide into four pieces and shape into patties approximately 1cm / 0.4in thick. Use your thumb to press a dent into one side.

2. MAKE BURGER SAUCE

Whisk all sauce ingredients together in a small bowl and season to taste with salt and pepper.

3. PREPARE SERVING INGREDIENTS

Thinly slice onion and tomato.

4. MAKE BURGERS

Heat a large frying pan on medium-high. Add burger patties and cook for 4-5 minutes (don't press down on them). Flip and cook for a further 3-4 minutes, until cooked through. Transfer to a board, cover with foil and leave to rest.

5. Spray pan lightly with cooking oil spray and crack eggs into pan to fry, leaving a space to cook the onion - use egg rings to keep them nice and tidy if you like. Add onion. Cook eggs to your liking and onion until soft. Season with a little salt and pepper.

6. Cut burger buns in half and lightly toast. Spread each side with burger sauce. Top the bottom with a slice of cheese, burger patty, egg, tomato, onions, beetroot and lettuce. Add top half of the bun and microwave assembled burgers for 10-15 seconds (this step is optional, but helps to create a nice juicy, soft burger!).

7. SERVE

Serve immediately!



WINE MATCH: A beer, or a Pinot Noir.

KIWI BURGERS RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free Worcestershire sauce, aioli and tomato sauce. Choose your favourite gluten-free burger buns.

INGREDIENT SWAPS / NOTES: You can use any type of cheese you like (i.e. cheddar, Colby, smoked, Swiss, havarti). For extra indulgence, use two slices per burger (place one on top of the patty and one underneath).

BULK IT UP: If you can't do a burger without fries, feel free to add a side of these (or wedges, kumara fries or tater tots!). For a healthier option, add some extra salad on the side.

STORING AND REHEATING: Burgers are best assembled fresh. Patties and onions can be cooked ahead and reheated in the microwave. Eggs could be cooked in the microwave too.