

Aussie Burger



A classic with all the extra trimmings. A smoky bacon and onion beef patty, loaded with cheese, lettuce, tomato, pineapple, beetroot and a fried egg — nothing is missing from this burger!

Ingredients

- 4 strips of bacon, diced
- 1 small onion, diced
- 500g beef mince
- 3/4 tsp smoked paprika
- 4 slices of cheddar cheese
- 4 burger buns
- 4 lettuce leaves
- 2 tomatoes, sliced
- 4 canned pineapple slices
- 4 canned beetroot slices
- 4 fried eggs (optional)

Method:

1. In a frying pan over medium heat, drizzle a little olive oil and cook the bacon until lightly browned and crisp. Add the onions and cook for a further 3-4 minutes until the onions are soft and translucent.
2. Take the pan off the heat, transfer to a large bowl and let it cool before adding the minced meat and paprika, then season with salt and pepper. Mix well with your hands and form into 4 patties, roughly 130g each.
3. Pan fry patties over medium high heat in a non-stick fry pan. When brown, flip over and top with a slice of cheese. Cook until the cheese has melted and the meat is cooked.
4. Assemble the burger with lettuce, a patty, tomatoes, a pineapple and beetroot slice, a fried egg and your choice of condiments.