



WATERFALL PRODUCE BEEF BURGER

INGREDIENTS

500G Waterfall Produce Beef mince
2 cloves garlic, crushed
2 tbsp Worcestershire sauce
fresh thyme, rosemary, oregano chopped finely
5 Waterfall Produce Eggs
4 Bread Rolls
4 shortcut bacon
1 red onion sliced
4 slices pineapple
8 slices beetroot
4 slices cheese
1 tomato sliced
handful baby spinach
salt & pepper

METHOD

In a bowl, mix mince, garlic, Worcestershire sauce, fresh herbs, 1 egg, and salt and pepper with your hands until all well combined. Divide into quarters, and make into even sized burgers. Heat skillet pan, add oil, and cook burgers both sides. once burgers cooked, remove, and add pineapple, cook both sides until caramelised. In another pan, cook bacon until crispy, and onion until transparent. Remove bacon and onion from pan. Fry eggs in the pan. Build your burger. Layer from the bottom, the salad ingredients, then top with the cooked ingredients

*Optional: top with sauce or aioli

