

# GOURMET CHEESEBURGER WITH BLUE CHEESE DRESSING

Blue Cheese Dressing offers an interesting twist of flavour on this beef burger.



PREP TIME  
5 MIN



COOK TIME  
10 MIN



SERVINGS  
1

## Ingredients

- 1 quarter pound beef burger
- 1 brioche bun
- 2 slices of beef tomato
- 10g red onion, sliced
- 10g iceberg lettuce
- 2 slices of mature red cheddar
- 20g [Blenders Blue Cheese Dressing](#)

## Allergens

Contains Gluten, Eggs, Milk

## Method

1. On a hot pan fry the burger until fully cooked. Add the cheese on top of the burger patty for the last minute of cooking.
2. Toast the bun and spread the [Blue Cheese Dressing](#) on the bottom.
3. Place the burger on top. Add the tomato, red onion, and lettuce. Serve with extra dressing on the side.

