

**BLENDERS**

GOURMET BEEF BURGER WITH SMOKED CHEDDAR & RED ONION RELISH

A juicy beef burger layered with smoked Cheddar, fresh rocket, Blenders Real Mayonnaise and Blenders Red Onion Relish. Served in a toasted brioche bun, this gourmet classic is a menu favourite — perfect with fries for pubs, cafés and casual dining.

**PREP TIME**
5 MIN**COOK TIME**
10 MIN**SERVINGS**
1

Ingredients

- 1 brioche burger bun
- 1 beef burger (225g / 8oz)
- 1 slice smoked Cheddar
- 20g Blenders Red Onion Relish
- 20g Blenders Real Mayonnaise
- 10g rocket

Method

Step 1:

Pan fry the beef burger until nearly cooked to your liking.

Step 2:

Spoon Blenders Red Onion Relish over the burger and top with smoked Cheddar. Place under a grill or in the oven until the cheese melts.

Step 3:

Lightly toast the brioche bun and spread Blenders Real Mayonnaise on both sides.

Step 4:

Layer rocket onto the bottom bun, place the burger on top, and finish with the top bun.

Step 5:

Serve hot with fries.



Allergens

- Gluten, Eggs, Milk, Celery, Mustard

