






Cooking Made Easy

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Mushroom, Aubergine & Cheese Burgers with Olive & Red Onion Salad

Burgers are one of the most satisfying things you can eat and being a vegetarian shouldn't mean you're left disappointed. These hearty burgers are packed with gorgeously flavourful roasted vegetables and topped with creamy cheese. Sandwiched in a nutty, wholemeal bap and with a simple, but effective, olive and red onion salad.

 35 min

 veggie



Garlic Clove



Lemon



Balsamic Vinegar



Chilli Flakes



Soy Sauce



Aubergine



Portobello Mushroom



Baby Gem Lettuce



Red Onion



Green Olives



Brie



Wholemeal Bap

Ingredients

	2P	4P
Garlic Clove, chopped	2	4
Lemon	1	2
Balsamic Vinegar 1	1 tbsp	2 tbsp
Chilli Flakes	1 tsp	2 tsp
Soy Sauce 2, 3	2 tbsp	4 tbsp
Aubergine, sliced	1	2
Portobello Mushroom	2	4
Baby Gem Lettuce, sliced	1	2
Red Onion, sliced	1	2
Green Olives	30g	60g
Brie, sliced 4	50g	100g
Wholemeal Bap 3	2	4

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Sulphites | **2)** Soya

3) Gluten | **4)** Milk

Nutrition per serving: Calories: 298 kcal | Protein: 12 g | Carbs: 51 g | Fat: 10 g | Saturated Fat: 4 g



1 Pre-heat the oven to 200 degrees. Peel and finely chop the garlic. Mix together the juice from your lemon, balsamic vinegar, chilli flakes, soy sauce with a good grind of black pepper and 1 tbsp olive oil. Add the garlic to this to make the marinade and the salad dressing.



2 Slice the aubergine into 1cm rounds and trim the stems off the mushrooms if discoloured. Arrange these veggies on a baking tray with the mushroom stems facing down and roast for 15 mins.



3 Meanwhile, make the salad. Slice the lettuce horizontally into 4cm strips and peel and finely slice the red onion into half moons. Add to a large bowl and top with the olives. **Tip:** To slice the onion into half moons, cut down the middle, through the core and peel off the papery layers. Put the onion cut side down and trim off the papery tip. Using the root end to hold onto, slice the onion as thinly as possible.



4 Remove the vegetables from the oven, turn over and coat in about half of the balsamic marinade you made earlier. Return to the oven and roast for a further 10 mins. Remove from the oven and drizzle over another quarter of the marinade.

5 Cut the brie into ½cm slices. In two piles, layer the aubergine slices, portobello mushrooms and slices of brie. Halve the wholemeal baps and add to the baking tray. Return the whole thing to the oven for 1-2 mins to warm through and melt the cheese.

6 Dress the salad with the remaining marinade and arrange the cheesy vegetables in the baps. Plate up and enjoy! **Tip:** It's best to dress the salad just before serving to prevent the acid in the dressing from making it go soggy. If you think you might have leftover salad, dress smaller portions on the plate, so you don't ruin the lettuce.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!