

RECIPE | TOMATOES



EPIC BURGER WITH TOMATO CHUTNEY



PURE-FLAVOR.COM

EPIC BURGER WITH TOMATO CHUTNEY



INGREDIENTS

FOR THE TOMATO CHUTNEY:

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, whole
- 1 cup** yellow onion, chopped
- ½ cup** granulated sugar
- ¼ cup** balsamic vinegar
- 2 tbsp** canola oil
- 2 tbsp** fresh ginger, chopped

FOR THE BURGERS:

- 4** buns
- 2 lb** Ground beef
- 1** white onion, sliced
- 8 slices** Monterrey Jack Cheese
- 4 leaves** Baby Bib Boston Lettuce
- ¼ cup** rosemary, chopped
- ¼ cup** mint, chopped
- ¼ cup** sliced pickles, optional
- ¼ cup** dijon mustard, optional
- Salt and pepper to taste

DIRECTIONS

FOR THE TOMATO CHUTNEY:

- 1 Add all ingredients into a saucepan and bring the mixture to gradual simmer using medium-high heat.
- 2 Simmer uncovered for 20 minutes, or until ingredients have broken down into a thick sauce.
- 3 Set aside or refrigerate.

FOR THE BURGERS:

- 1 In a medium mixing bowl, combine ground beef, rosemary, mint, salt and pepper.
- 2 With clean hands, gently combine mixture until well blended.
- 3 Shape into 4 regular burgers. Grill about 5 minutes per side, add 2 slices of cheese onto each burger.
- 4 Place each beef burger on a bun, add one lettuce leave, sliced onions, sliced pickles and mustard.
- 5 Top with tomato chutney and serve.



30 min

10 min | **20 min**
PREP. | COOKING



4



Easy