



RECIPE | TOMATOES

EPIC BURGER WITH TOMATO CHUTNEY



10 min
PREP.



4



Easy

30 min

20 min
COOKING

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.