



Burgers with Caramelized Onion, Arugula, and Brie

⌚ 40—45 Min ♡ ♡ ♡

Preparation

- 1 Place the ground beef in a bowl, add the Grill Barbecue seasoning, and mix well. Divide into 4 equal parts and form patties slightly larger than the buns. Slice the brie into 0.5 cm thick pieces.
- 2 Thinly slice the onions into half-moons. In a pan, heat the olive oil, add onions and ½ tsp salt, and cook for 5 minutes on medium-high heat. Lower the heat, add sugar, and caramelize the onions for 20 minutes, stirring occasionally. Add vinegar, stir, and remove from heat.
- 3 Heat your grill (outdoor, electric, or grill pan), lightly oil it, and cook the patties for 3—4 minutes per side.
- 4 Cut the buns in half, butter them, and toast lightly on the grill. Assemble each burger with 1 tbsp caramelized onion, a handful of arugula, a beef patty, and slices of brie. Top with the other half of the bun and repeat. Serve with fries.

Ingredients 4 Portions

🍴 = Kotányi Produkte

480 g	Ground beef
1 tbsp	🍴 Grill Barbecue Spice Mix
2	Onions
20 ml	Olive oil
1 tbsp	Brown sugar
	Salt and pepper to taste
1 tsp	Balsamic vinegar
120 g	Brie cheese
50 g	Arugula
4	Burger buns
2 tbsp	Butter

