



# Italian Beef & Haloumi Burgers

with Caramelised Onion & Pear Salad

HALL OF FAME

KID FRIENDLY

BEST SELLER



Grab your Meal Kit with this symbol



Pear



Tomato



Beef Mince



Fine Breadcrumbs



Italian Herbs



Brown Onion



Haloumi



Bake-At-Home Burger Buns



Mixed Salad Leaves



Mayonnaise



Diced Bacon

Prep in: 25-35 mins  
Ready in: 25-35 mins

Boasting a juicy, herb-laced beef patty and golden seared haloumi, this double decker burger delivers all the goods. To balance out the richness, top with perfectly ripe tomato slices and serve with a simple pear salad.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Balsamic Vinegar, Egg, Brown Sugar

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium frying pan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
pear	½	1
tomato	1	2
<b>balsamic vinegar* (for the salad)</b>	drizzle	drizzle
beef mince	1 small packet	2 small packets OR 1 large packet
fine breadcrumbs	½ medium packet	1 medium packet
<b>egg*</b>	1	2
Italian herbs	1 medium sachet	1 large sachet
brown onion	1	2
<b>balsamic vinegar* (for the onion)</b>	1 tbs	2 tbs
<b>water*</b>	½ tbs	1 tbs
<b>brown sugar*</b>	1 tsp	2 tsp
haloumi	1 packet	2 packets
bake-at-home burger buns	2	4
mixed salad leaves	1 small bag	1 medium bag
mayonnaise	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4438kJ (1061Cal)	760kJ (182Cal)
Protein (g)	59.9g	10.3g
Fat, total (g)	59.3g	10.2g
- saturated (g)	25g	4.3g
Carbohydrate (g)	67.4g	11.5g
- sugars (g)	20g	3.4g
Sodium (mg)	1777mg	304mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4826kJ (1153Cal)	767kJ (183Cal)
Protein (g)	66.8g	10.6g
Fat, total (g)	66.1g	10.5g
- saturated (g)	27.5g	4.4g
Carbohydrate (g)	68.2g	10.8g
- sugars (g)	20.5g	3.3g
Sodium (mg)	2207mg	351mg

The quantities provided above are averages only.

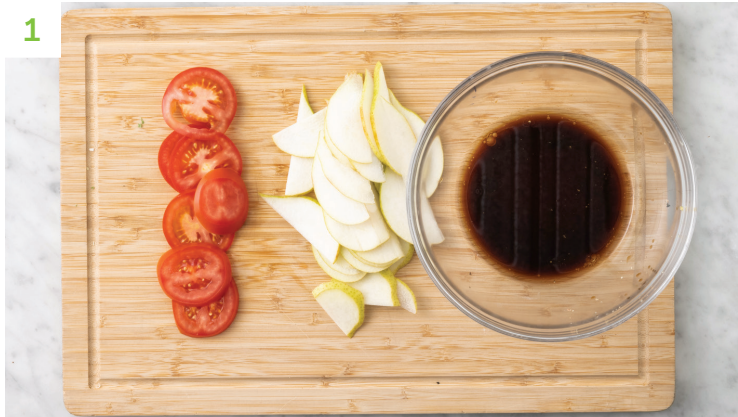
## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **pear (see ingredients)**.
- Thinly slice **tomato** into rounds. Set aside.
- In a medium bowl, combine the **balsamic vinegar (for the salad)** and a drizzle of **olive oil**. Set aside.
- In a second medium bowl, combine **beef mince**, **fine breadcrumbs (see ingredients)**, the **egg** and **Italian herbs**. Season generously with **salt** and **pepper**. Shape **beef mixture** into evenly sized patties (one per person) slightly larger than the **burger buns**.



## Cook the haloumi & patties

- While onion is caramelising, slice **haloumi** horizontally to get one piece per person.
- In a large frying pan, heat drizzle of **olive oil** over medium-high heat. Cook haloumi until golden brown, **2 minutes** each side. Transfer to a plate.
- Return frying pan to medium-high heat. Cook **patties** until just cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded).
- Meanwhile, halve **bake-at-home burger buns** and bake directly on a wire oven rack, until heated through, **2-3 minutes**.



## Caramelise the onion

- Thinly slice **brown onion**.
- In a medium frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring regularly, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar (for the onion)**, a splash of **water** and the **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

**Custom Recipe:** If you've added diced bacon, cook diced bacon with the onion, breaking up with a spoon, 5-6 minutes. Continue as above.



## Serve up

- To the bowl with the dressing, add **mixed salad leaves** and apple. Season, then toss to coat.
- Spread bases of the burger buns with **mayonnaise**.
- Top with beef patty, haloumi, caramelised onion and tomato.
- Serve with pear salad. Enjoy!

## Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)