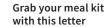


Ultimate BBQ Pack with Beef Cheeseburgers, Beef Sausages & Chicken









Haloumi



Brown Onion

Spring Onion





Cucumber





Beef Mince

Bake-At-Home Burger Buns



Fine Breadcrumbs





Garlic & Herb Seasoning



Blend

Chicken Thigh



Caramelised Onion & Parsley Beef



Sausages



Recipe Update We've replaced the pork sausages in this recipe

with beef sausages

recipe card!

due to local ingredient availability. It'll be just as delicious, just follow your

Slaw Mix



Dill & Parsley Mayonnaise



Mixed Salad Leaves



Burger Sauce

Prep in: 30 mins Ready in: 40 mins



Bring out the BBQ for a feast featuring herby sausages, succulent chicken, golden haloumi, chagrilled veggies and more. Get ready to enjoy an assortment of dishes with maximum flavour and minimal effort!

Pantry items

Olive Oil, Eggs, Vinegar (White Wine or Balsamic)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

You will need

Ingredients

	4 People
olive oil*	refer to method
haloumi	1 packet
brown onion	1
spring onion	2 stems
tomato	1
cucumber	1
zucchini	2
bake-at-home burger buns	4
beef mince	2 medium packets OR 1 large packet
fine breadcrumbs	1 large packet
Aussie spice blend	1 large sachet
eggs*	2
garlic & herb seasoning	1 large sachet
chicken thigh	2 medium packets OR 1 large packet
vinegar* (white wine or balsamic)	drizzle
caramelised onion & parsley beef sausages	1 medium packet
Cheddar cheese	1 large packet
slaw mix	1 large packet
dill & parsley mayonnaise	1 large packet
mixed salad leaves	1 large packet
burger sauce	2 medium packets
+	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6679kJ (1596Cal)	628kJ (150Cal)
Protein (g)	103.1g	9.7g
Fat, total (g)	95.3g	9g
- saturated (g)	31.4g	3g
Carbohydrate (g)	75.3g	7.1g
- sugars (g)	18.5g	1.7g
Sodium (mg)	2429mg	229mg
Dietary Fibre (g)	16.1g	1.5g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.





Get prepped

- · Preheat BBQ to medium-high heat.
- Cut haloumi into 1cm-thick slices. To a medium bowl, add haloumi and cover with water to soak.
- Thinly slice brown onion, spring onion, tomato and cucumber. Thinly slice zucchini lengthways.
 Slice bake-at-home burger buns in half.
- In a medium bowl, combine beef mince, fine breadcrumbs, Aussie spice blend, the eggs and a pinch of salt.
- Using damp hands, shape beef mixture into 4 evenly sized patties, slightly larger than your burger buns.
- In a second medium bowl, combine garlic & herb seasoning and a drizzle of olive oil. Add chicken thigh and turn to coat.



Grill the veggies

- In a small bowl, combine brown onion and a drizzle of olive oil.
- In a large bowl, combine zucchini, a drizzle of olive oil and a pinch of salt and pepper.
- When BBQ is hot, grill zucchini until charred and tender, 3-5 minutes each side. Transfer to a serving bowl. Add a drizzle of vinegar, tossing to combine. Cover to keep warm.
- Grill onions on a flat plate, stirring, until tender,
 4-5 minutes. Transfer to the bowl with the
 zucchini. Cover and set aside.



Grill the meats

- Grill caramelised onion & parsley beef sausages, turning occasionally, until cooked through and slightly charred, 10-15 minutes.
- Meanwhile, grill chicken, turning occasionally, until charred and cooked through (when no longer pink inside), 8-12 minutes.
- Grill beef patties until just cooked through,
 4-5 minutes each side.
- In the last 1-2 minutes of cook time, sprinkle
 Cheddar cheese over beef patties and close the
 BBQ lid (or cover with foil) so the cheese melts.
 Transfer everything to a serving platter and
 cover to keep warm.



Grill the haloumi & buns

- Drain **haloumi** and pat dry.
- Add **haloumi** to BBQ flat plate and grill until golden brown, **2-3 minutes** each side.
- Meanwhile, grill burger buns, cut-side down, until lightly golden, 1-2 minutes.
- When done, transfer haloumi and buns to serving plates.

TIP: Avoid using the grill plate to cook your haloumi in case it gets stuck!



Assemble the salads

- In a third medium bowl, combine slaw mix, spring onion and dill & parsley mayonnaise.
 Season to taste.
- In a fourth medium bowl, combine mixed salad leaves, cucumber and a drizzle of vinegar and olive oil. Season to taste.



Serve up

- Slice grilled chicken.
- Spread burger buns with some burger sauce.
 Top with a beef patty, some tomato, and dressed salad leaves.
- Bring everything to the table to serve. Enjoy!

TIP: Customise your burger by using slaw or adding haloumi!

Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate