

Ultimate BBQ Pack

with Beef Cheeseburgers, Beef Sausages & Chicken

Grab your meal kit with this letter



Recipe Update
 We've replaced the pork sausages in this recipe with beef sausages due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Halumi



Brown Onion



Spring Onion



Tomato



Cucumber



Zucchini



Bake-At-Home Burger Buns



Beef Mince



Fine Breadcrumbs



Aussie Spice Blend



Garlic & Herb Seasoning



Chicken Thigh



Caramelised Onion & Parsley Beef Sausages



Cheddar Cheese



Slaw Mix



Dill & Parsley Mayonnaise



Mixed Salad Leaves



Burger Sauce

Prep in: 30 mins
 Ready in: 40 mins

Eat Me Early

Bring out the BBQ for a feast featuring herby sausages, succulent chicken, golden halumi, 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

BBQ

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.

We're here to help!

Scan here if you have any questions or concerns



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 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!



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.



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.



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.



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

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