



# Chargrilled Cheesy Beef & Bacon Charcoal Burgers

with Wedges, Charred Pineapple & Avocado Salad

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Garlic



Salad Leaves



Avocado



Pineapple Slices



Charcoal Burger Bun



Beef Mince



Fine Breadcrumbs



Aussie Spice Blend



Smoked Cheddar Cheese



Bacon



Dill & Parsley Mayonnaise



Beetroot Relish

Hands-on: 25-35 mins  
Ready in: 30-40 mins

You can never, ever go wrong with bacon in a burger, and this recipe is a case in point. Add smoked Cheddar, a juicy beef patty and charred pineapple, and you're in for a burger that's up there with the best. The wedges feel a bit fancy, too.

### Pantry items

Olive Oil, Egg, White Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

BBQ · Large frying pan · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	1 sachet
garlic	2 cloves	4 cloves
salad leaves	1 head	2 heads
avocado	1	2
pineapple slices	1 tin	2 tins
charcoal burger bun	1 medium packet	1 large packet
beef mince	1 packet	1 packet
fine breadcrumbs	1 packet	1 packet
Aussie spice blend	1 sachet	1 sachet
egg*	1	2
smoked Cheddar cheese	1 medium packet	2 medium packets
bacon	1 packet	1 packet
white wine vinegar*	drizzle	drizzle
dill & parsley mayonnaise	100g	200g
beetroot relish	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6861kJ (1639Cal)	726kJ (173Cal)
Protein (g)	64.9g	6.9g
Fat, total (g)	99.4g	10.5g
- saturated (g)	26.4g	2.8g
Carbohydrate (g)	112.7g	11.9g
- sugars (g)	39.8g	4.2g
Sodium (mg)	2519mg	267mg

The quantities provided above are averages only.

## Allergens

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

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

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)

2021 | CW52



## Bake the wedges

Preheat the BBQ to a high heat. Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges. Place on a lined oven tray. Drizzle with **olive oil**, sprinkle over the **garlic & herb seasoning** and a pinch of **salt** and toss to coat. Spread out evenly, then bake until tender, **20-25 minutes**.



## BBQ the pineapple & bacon

While the beef is cooking, grill the **bacon**, turning, until golden, **4-5 minutes**. Grill the **pineapple slices** until lightly charred, **2-3 minutes** each side. Transfer the **bacon** and **pineapple** to a plate. Grill the **burger buns** until heated through, **2-3 minutes**.

**No BBQ?** In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook bacon, turning, until golden, 4-5 minutes. Transfer to a plate. Increase heat to high. Cook pineapple slices until lightly charred, 2-3 minutes each side. Bake charcoal burger buns directly on a wire oven rack until heated through, 3 minutes.



## Get prepped

While the wedges are baking, finely chop the **garlic**. Roughly chop the **salad leaves**. Slice the **avocado** in half, then scoop out the flesh and thinly slice. Drain the **pineapple slices**. Halve the **charcoal burger buns**. In a medium bowl, combine the **beef mince**, **fine breadcrumbs**, **Aussie spice blend**, **egg**, **garlic** and a pinch of **salt** and **pepper**. Using damp hands, shape the **beef mixture** into evenly sized patties (1 per person) slightly larger than your **burger buns**.



## Bring it all together

In a large bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Add the **salad leaves** and **avocado**. Season and toss to combine.



## BBQ the patties

Grill the **beef patties** on the BBQ until just cooked through, **4-5 minutes** each side. In the last **1-2 minutes** of cook time, sprinkle over the **smoked Cheddar cheese** and cover with a lid or foil so the cheese melts. Transfer to a plate, cover to keep warm and set aside to rest for **5 minutes**.

**No BBQ?** In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook beef patties until just cooked through, 4-5 minutes each side. In the last 1-2 minutes of cook time, sprinkle smoked Cheddar cheese over patties and cover with a lid so the cheese melts.



## Serve up

Halve the burger buns, then spread the bases with some **dill & parsley mayonnaise**. Top with a beef patty, some charred pineapple, bacon and avocado salad. Spread the **beetroot relish** over the top bun. Serve with the wedges, remaining avocado salad and remaining dill-parsley mayo.

## Enjoy!