



# Quick Mediterranean Beef & Haloumi Burger

with Caramelised Onion, Truffle Mayo & Pear Salad

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Pear



Tomato



Beef Mince



Fine Breadcrumbs



Garlic & Herb Seasoning



Onion



Haloumi/Grill Cheese



Burger Buns



Mixed Salad Leaves



Italian Truffle Mayonnaise



Diced Bacon

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

We're so excited about this burger, with crispy chunks of squeaky level-one haloumi, creamy truffle mayo and a side of fresh pear salad. Let's just say, you won't need the local pub's menu on hand when you've got this recipe under your belt.

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

### Pantry items

Olive Oil, Egg, Balsamic Vinegar, 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
beef mince	1 packet	1 packet (or 2 packets)
fine breadcrumbs	½ medium packet	1 medium packet
<b>egg*</b>	1	2
garlic & herb seasoning	1 sachet	1 sachet
onion	1 (medium)	1 (large)
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>water*</b>	½ tbs	1 tbs
<b>brown sugar*</b>	1 tsp	2 tsp
haloumi/grill cheese	1 packet	2 packets
burger buns	2	4
mixed salad leaves	1 small bag	1 medium bag
Italian truffle mayonnaise	1 packet	2 packets
diced bacon**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4764kJ (1139Cal)	872kJ (208Cal)
Protein (g)	66.3g	12.1g
Fat, total (g)	64.5g	11.8g
- saturated (g)	26.6g	4.9g
Carbohydrate (g)	71.3g	13g
- sugars (g)	19.4g	3.5g
Sodium (mg)	1674mg	306mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5358kJ (1281Cal)	898kJ (215Cal)
Protein (g)	74.3g	12.5g
Fat, total (g)	76.6g	12.8g
- saturated (g)	31.1g	5.2g
Carbohydrate (g)	72g	12.1g
- sugars (g)	19.3g	3.2g
Sodium (mg)	2052mg	344mg

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.

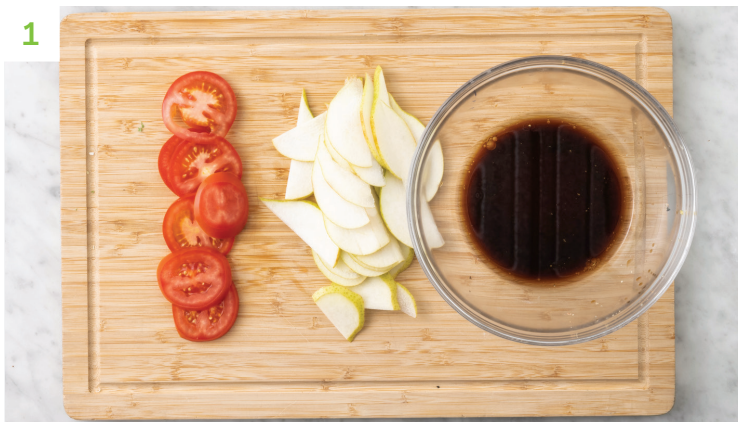
## We're here to help!

Scan here if you have any questions or concerns

2023 | CW22



1



## Get prepped

- Preheat oven to **240°C/220°C fan-forced**. Thinly slice **pear** (see **ingredients**). Slice **tomato** into rounds.
- In a medium bowl, combine **beef mince**, **fine breadcrumbs** (see **ingredients**), the **egg** and **garlic & herb seasoning**. Season with **salt** and **pepper**.
- Shape **beef mixture** into 2cm-thick patties (one per person).

**Little cooks:** Join the fun by helping combine the ingredients and shaping the mixture into patties!

3



## Cook the patties & haloumi

- Meanwhile, slice **haloumi** horizontally to get 1 piece per person.
- Wipe out the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **patties** until just cooked through, **4-5 minutes** each side (cook in batches if your pan is getting crowded). Transfer to a plate.
- Wipe out the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

2



## Caramelize the onion

- Thinly slice **onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, 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 bacon before the onion. Heat frying pan as above, then cook bacon, breaking up with a spoon, until browned, 4-5 minutes. Transfer to a plate. Continue with step.

4



## Serve up

- In a second medium bowl, combine **mixed salad leaves**, pear and a drizzle of balsamic vinegar and olive oil. Season to taste.
- Spread burger bun bases with **Italian truffle mayonnaise**.
- Top with a beef patty, some haloumi, tomato and caramelised onion. Serve with pear salad. Enjoy!

**Custom Recipe:** Top the beef patties with bacon.

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)