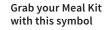


Ultimate Haloumi & Avocado Burger

with Fries & Roast Tomato Salsa

NEW

CLIMATE SUPERSTAR













Garlic





Haloumi/Grill Cheese



Chilli Flakes



Burger Buns

(Optional)





Mayonnaise



Mixed Salad

Leaves



Roasted Tomato Salsa





Prep in: 10-20 mins Ready in: 30-40 mins

Elevate your burger experience with our greatest invention yet, where pan-fried haloumi meets creamy avocado for a delightful texture contrast. Accompanied by a side of crisp golden fries and a roast tomato salsa, this burger delivers a symphony of flavours for an unparalleled experience.

Pantry items Olive Oil, Honey, Butter

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

Oven tray lined with baking paper · Large frying pan

Ingredients

g. •••			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
avocado	1 (small)	1 (large)	
garlic	1 clove	2 cloves	
haloumi/grill cheese	1 packet	2 packets	
chilli flakes (optional) ∮	pinch	pinch	
honey*	1 tsp	2 tsp	
butter*	10g	20g	
burger buns	2	4	
mayonnaise	1 medium packet	1 large packet	
mixed salad leaves	1 small bag	1 medium bag	
roasted tomato salsa	1 medium packet	1 large packet	
haloumi/grill cheese**	1 packet	2 packets	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3925kJ (938Cal)	777kJ (186Cal)
Protein (g)	36.7g	7.3g
Fat, total (g)	54.7g	10.8g
- saturated (g)	23g	4.6g
Carbohydrate (g)	75.1g	14.9g
- sugars (g)	22.5g	4.5g
Sodium (mg)	1501mg	297mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5254kJ (1256Cal)	868kJ (207Cal)
Protein (g)	58.7g	9.7g
Fat, total (g)	79.7g	13.2g
- saturated (g)	39.6g	6.5g
Carbohydrate (g)	76.9g	12.7g
- sugars (g)	23.7g	3.9g
Sodium (mg)	2501mg	413mg

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 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

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Bake the fries

- Preheat oven to 240°C/220°C fan-forced. Cut potato into fries.
- Place on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Spread out evenly, then bake until tender, 20-25 minutes.



Get prepped

- Meanwhile, slice avocado in half, scoop out flesh and thinly slice. Finely chop garlic.
- Slice haloumi in half crossways to get 1 thin steak per person.

Custom Recipe: If you've doubled your haloumi, follow instructions as above.



Cook the haloumi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook haloumi, until golden brown, 1-2 minutes each side.
- Add garlic and cook until fragrant, 1 minute.
- Remove pan from heat, add chilli flakes (if using), the honey and butter, turning haloumi to coat.
- Meanwhile, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.

Custom Recipe: Cook haloumi in batches for best result.



Serve up

- Spread mayonnaise over burger bun bases.
- Top with haloumi, some mixed salad leaves, avocado and roasted tomato salsa.
- · Serve with fries. Enjoy!

Rate your recipe