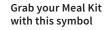


# Ultimate Haloumi & Avocado Burger

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	

<sup>\*</sup>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

2024 | CW07





## 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