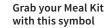


Sesame-Crusted Haloumi Burger

with Beetroot Relish & Spiced Wedges

CLIMATE SUPERSTAR













Tomato



Cheese



Panko Breadcrumbs



Sesame Seeds



Burger Buns



Dill & Parsley Mayonnaise



Beetroot Relish



Mixed Salad Leaves



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

Serve up a hearty burger with this version made with a golden "patty" of sesame-coated haloumi! A smear of dill-parsley mayo and sweet and tangy beetroot relish turns this veggie dinner into a taste sensation.

Pantry items Olive Oil, Plain Flour, Egg

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 \cdot Large frying pan

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Aussie spice blend	1 medium sachet	1 large sachet	
tomato	1	2	
haloumi/grill cheese	1 packet	2 packets	
plain flour*	2 tbs	1/4 cup	
egg*	1	2	
panko breadcrumbs	1 medium packet	1 large packet	
sesame seeds	1 medium sachet	1 large sachet	
burger buns	2	4	
dill & parsley mayonnaise	1 large packet	2 large packets	
beetroot relish	1 medium packet	2 medium packets	
mixed salad leaves	1 small packet	1 medium packet	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5190kJ (1240Cal)	861kJ (206Cal)
Protein (g)	45.4g	7.5g
Fat, total (g)	68.2g	11.3g
- saturated (g)	23.6g	3.9g
Carbohydrate (g)	113.4g	18.8g
- sugars (g)	30.4g	5g
Sodium (mg)	2187mg	363mg

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.



Bake the wedges

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into wedges, then place on a lined oven tray. Drizzle with olive oil, sprinkle over half the Aussie spice blend and season with salt.
- Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.



Get prepped

 While the wedges are baking, thinly slice tomato into rounds. Slice haloumi in half crossways to get 1 thin steak per person.



Crumb the haloumi

- In a shallow bowl, add the plain flour. In a second shallow bowl, whisk the egg. In a third shallow bowl, combine panko breadcrumbs, sesame seeds, a pinch of salt and the remaining Aussie spice blend.
- Coat the haloumi slices first in the flour, followed by the egg and finally the sesame breadcrumbs. Transfer to a plate.



Cook the haloumi

- When the wedges have **5 minutes** remaining, heat a large frying pan over medium-high heat with enough **olive oil** to coat the base.
- Cook haloumi until golden brown, 2 minutes each side. Transfer to a paper towel-lined plate.



Heat the burger buns

 While the haloumi is cooking, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.



Serve up

- Spread burger bases with a layer of dill & parsley mayonnaise. Top with the crumbed haloumi, beetroot relish, tomato and some mixed salad leaves.
- Serve with spiced wedges and any remaining dill-parsley mayo. Enjoy!

