



Crumbed Haloumi Burger & BBQ-Cherry Sauce

with Kumara Wedges & Creamy Slaw

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Kumara



Baby Leaves



Haloumi/Grill Cheese



Cherry Sauce



BBQ Sauce



Panko Breadcrumbs



Burger Buns



Deluxe Salad Mix



Mayonnaise



Chicken Breast

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

Eat Me Early*
**Custom Recipe only*

Sometimes a burger is the only thing that will satisfy! Try this new twist on a classic, with golden-crumbed haloumi drizzled in a BBQ-cherry sauce that's the perfect combination of fruity and tangy.

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

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
kumara	2 (medium)	2 (large)
baby leaves	1 small packet	1 medium packet
haloumi/grill cheese	1 packet	2 packets
cherry sauce	1 medium packet	1 large packet
BBQ sauce	1 medium packet	1 large packet
plain flour*	1 tbs	2 tbs
egg*	1	2
panko breadcrumbs	½ large packet	1 large packet
burger buns	2	4
deluxe salad mix	1 large packet	2 large packets
mayonnaise	1 medium packet	1 large packet
chicken breast**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4723kJ (1129Cal)	786kJ (188Cal)
Protein (g)	42.6g	7.1g
Fat, total (g)	49.4g	8.2g
- saturated (g)	22.6g	3.8g
Carbohydrate (g)	128.3g	21.3g
- sugars (g)	34.6g	5.8g
Sodium (mg)	1835mg	305mg
Dietary Fibre (g)	9.9g	1.6g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5495kJ (1313Cal)	706kJ (169Cal)
Protein (g)	81.5g	10.5g
Fat, total (g)	52.7g	6.8g
- saturated (g)	23.6g	3g
Carbohydrate (g)	129.3g	16.6g
- sugars (g)	34.7g	4.5g
Sodium (mg)	1970mg	253mg
Dietary fibre	9.9g	1.3g

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 | CW20



1



Bake the kumara wedges

- Preheat oven to **240°C/220°C fan-forced**. Peel **kumara** and cut into wedges.
- 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**.

4



Cook the haloumi

- 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. Set aside on a paper towel-lined plate.

Custom Recipe: Before cooking haloumi, heat frying pan over medium-high heat with a drizzle of olive oil. Cook chicken steaks until cooked through (when no longer pink inside), 3-5 minutes each side. Transfer to a plate and continue with recipe as above.

2



Get prepped

- Meanwhile, roughly chop **baby leaves**. Slice **haloumi** in half crossways to get 1 thin steak per person.
- In a small bowl, combine **cherry sauce** and **BBQ sauce**. Set aside.

Custom Recipe: If you've added chicken breast, place your hand flat on top of chicken and slice through horizontally to make two thin steaks.

5



Make the slaw

- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a large bowl, combine **baby leaves**, **deluxe salad mix** and **mayonnaise**. Season to taste.

3



Crumb the haloumi

- In a shallow bowl, combine the **plain flour** and a pinch of **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **panko breadcrumbs (see ingredients)**.
- Dip **haloumi slices** into **flour mixture**, followed by the **egg** and finally in **panko breadcrumbs**. Set aside on a plate.

6



Serve up

- Spread burger tops and bases with some BBQ cherry sauce. Top with some creamy slaw and crumbed haloumi.
- Serve with kumara wedges. Enjoy!

Custom Recipe: Top burgers with chicken.

Rate your recipe

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