

Quick Sesame-Crusted Haloumi Burger

with Beetroot Relish & Spiced Wedges

KIWI FLAVOURS

Grab your meal kit with this number

25



Potato



Kiwi Spice Blend



Carrot



Haloumi/Grill Cheese



Panko Breadcrumbs



Sesame Seeds



Burger Buns



Shredded Cabbage Mix



Dill & Parsley Mayonnaise



Beetroot Relish



Chicken Breast



Haloumi/Grill Cheese

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, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
potato	2	4
Kiwi spice blend	1 sachet	2 sachets
carrot	1	2
haloumi/grill cheese	1 packet	2 packets
plain flour*	2 tbs	¼ cup
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
sesame seeds	1 medium sachet	1 large sachet
burger buns	2	4
shredded cabbage mix	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
dill & parsley mayonnaise	1 large packet	2 large packets
beetroot relish	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5313kJ (1270Cal)	772kJ (185Cal)
Protein (g)	47.3g	6.9g
Fat, total (g)	68.1g	9.9g
- saturated (g)	23.6g	3.4g
Carbohydrate (g)	118.7g	17.3g
- sugars (g)	35.1g	5.1g
Sodium (mg)	2168mg	315mg
Dietary Fibre (g)	10.1g	1.5g

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 **Kiwi spice blend** and season with **salt**.
- Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.



Cook the haloumi

- When the wedges have **5 minutes** cook time 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.



Get prepped

- While the wedges are baking, grate **carrot**.
- Slice **haloumi** in half crossways to get 1 thin steak per person.



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**.
- In a medium bowl, combine **shredded cabbage**, **carrot**, a drizzle of **olive oil** and **white wine vinegar**. Season to taste.



Crumb the haloumi

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



Serve up

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

Scan here if you have any questions or concerns



CUSTOM OPTIONS



ADD CHICKEN BREAST

Cut chicken horizontally into steaks. Follow crumbing and cooking method above. cooking for 3-6 minutes each side.



DOUBLE HALOUMI/GRILL CHEESE

Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

