



Ultimate Haloumi & Avocado Burger

with Fries & Roast Tomato Salsa

CLIMATE SUPERSTAR

Grab your meal kit with this number

19



Potato



Avocado



Garlic



Haloumi/Grill Cheese



Chilli Flakes (Optional)



Burger Buns



Mayonnaise



Mixed Salad Leaves



Roasted Tomato Salsa



Haloumi/Grill Cheese



Diced Bacon

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 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
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 packet	1 medium packet
roasted tomato salsa	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3927kJ (939cal)	464kJ (111cal)
Protein (g)	36.7g	4.3g
Fat, total (g)	54.7g	6.5g
- saturated (g)	23g	2.7g
Carbohydrate (g)	75.2g	8.9g
- sugars (g)	22.4g	2.6g
Sodium (mg)	1501mg	177.5mg
Dietary Fibre (g)	8.6g	1g

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.

1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place **fries** 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**.

3



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**.

2



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.

4



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW41



CUSTOM OPTIONS



DOUBLE HALOUMI

Follow method above, cooking in batches if necessary.



ADD DICED BACON

In the last 5 minutes of cook time, sprinkle bacon over fries.

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

