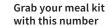


# Sesame-Crusted Haloumi Burger with Beetroot Relish & Spiced Wedges











Blend



Carrot

Haloumi/Grill Cheese





Panko Breadcrumbs

Sesame Seeds





Burger Buns

Shredded Cabbage





Dill & Parsley Mayonnaise

Beetroot Relish







#### 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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Aussie spice blend	1 medium sachet	1 large sachet	
carrot	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	
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 packet	2 packets	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
5359kJ (1280Cal)	768kJ (183Cal)
47.3g	6.8g
68.1g	9.8g
23.6g	3.4g
121.3g	17.4g
37.5g	5.4g
2221mg	318mg
10.3g	1.5g
	5359kJ (1280Cal) 47.3g 68.1g 23.6g 121.3g 37.5g 2221mg

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 golden, 20-25 minutes.



## Get prepped

- While the wedges are baking, grate carrot.
- 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, place panko breadcrumbs, sesame seeds, a pinch of salt and the remaining Aussie spice blend.
- Coat the haloumi slices first in the flour mixture, followed by the egg and finally into the sesame breadcrumbs. Transfer to a plate.



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



#### Serve up

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



