

Rustic Halloumi & Caramelised Onion Burger

with Spiced Wedges

CLIMATE SUPERSTAR

Grab your meal kit with this number







Potato





Halloumi/ Grill Cheese

Onion





Burger Buns





Dill & Parsley Mayonnaise

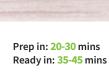
Mixed Salad Leaves







Halloumi/ Grill Cheese



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

ingi calcino			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Aussie spice blend	1 medium sachet	1 large sachet	
halloumi/ grill cheese	1 packet	2 packets	
onion	1/2	1	
tomato	1	2	
balsamic vinegar*	1 tbs	2 tbs	
water*	½ tbs	1 tbs	
brown sugar*	1 tsp	2 tsp	
burger buns	2	4	
dill & parsley mayonnaise	1 medium packet	1 large packet	
mixed salad leaves	1 small packet	1 medium packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3878kJ (926Cal)	650kJ (155Cal)
Protein (g)	37.1g	6.2g
Fat, total (g)	49.6g	8.3g
- saturated (g)	21.3g	3.6g
Carbohydrate (g)	87.3g	14.6g
- sugars (g)	27.5g	4.6g
Sodium (mg)	1855mg	311mg
Dietary Fibre (g)	10.1g	1.7g

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 220°C/200°C fan-forced.
- Cut potato into wedges, then place on a lined oven tray. Sprinkle over Aussie spice blend.
 Drizzle with olive oil and toss to coat.
- Spread out evenly, then bake until tender,
 20-25 minutes.

TIP: If your oven tray is crowded, divide the wedges between two trays.



Get prepped

- Meanwhile, slice **halloumi** into two thin pieces per person.
- Thinly slice onion (see ingredients) and tomato.

TIP: Cut the haloumi into pieces with a similar width to the burger buns!



Caramelise the onion

- In a large frying pan, heat a drizzle of olive oil over medium heat. Cook onion, stirring, until softened. 5-6 minutes.
- Add the balsamic vinegar, water and brown sugar and mix well. Cook until dark and sticky, 3-5 minutes.
- · Transfer to a bowl.



Cook the halloumi

- Wash and dry the frying pan, then return to medium-high heat with a drizzle of olive oil.
- Cook halloumi until golden brown, 1-2 minutes each side.



Heat the 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 dill & parsley mayonnaise over burger bun bases.
- Top with some mixed salad leaves, tomato, halloumi and caramelised onion.
- Serve with spiced wedges. Enjoy!



