



Rustic Halloumi & Caramelised Onion Burger

with Spiced Wedges

CLIMATE SUPERSTAR

Grab your meal kit with this number

40



Potato



Classic Roast Seasoning



Halloumi/
Grill Cheese



Onion



Tomato



Burger Buns



Dill & Parsley
Mayonnaise



Mixed Salad
Leaves



Chicken
Breast



Grated
Parmesan
Cheese

Prep in: 20-30 mins
Ready in: 35-45 mins

We're so excited about this burger, with crispy slices of squeaky halloumi, creamy herby mayo and a side of golden potato wedges. Let's just say, you won't need the local pub's menu on hand when you've got this recipe under your belt.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

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
classic roast seasoning	1 medium sachet	1 large sachet
halloumi/ grill cheese	1 packet	2 packets
onion	½	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 (927cal)	388kJ (93cal)
Protein (g)	37.1g	3.7g
Fat, total (g)	49.6g	5g
- saturated (g)	21.3g	2.1g
Carbohydrate (g)	87.3g	8.7g
- sugars (g)	27.5g	2.8g
Sodium (mg)	1855mg	185.5mg
Dietary Fibre (g)	10.1g	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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW47



1



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 **classic roast seasoning**. Drizzle with **olive oil** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



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.

2



Get prepped

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

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

5



Heat the buns

- While the halloumi is cooking, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

3



Caramelize 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.

6



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!

CUSTOM OPTIONS

+ ADD CHICKEN BREAST

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

+ ADD GRATED PARMESAN CHEESE

Sprinkle over wedges in the last 5 minutes of cook time. Bake until melted.

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

