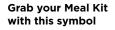


Haloumi & Chipotle Mayo Burger

with Spiced Kumara Fries & Beetroot Relish







Kumara



All-American Spice Blend





Haloumi

Mayonnaise





Mild Chipotle Sauce

Tomato







Brown Onion

Beetroot



Burger Buns



Mixed Salad Leaves



Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Medium frying pan

Ingredients

2 People	4 People
refer to method	refer to method
2 (medium)	2 (large)
1 sachet	1 sachet
1 packet	2 packets
1 packet (40g)	1 packet (100g)
1/2 packet (20g)	1 packet (40g)
1	2
1 (medium)	1 (large)
1	2
2 tbs	4 tbs
1 tbs	2 tbs
⅓ cup	⅔ cup
2	4
1 bag (30g)	1 bag (60g)
	refer to method 2 (medium) 1 sachet 1 packet 1 packet (40g) ½ packet (20g) 1 1 (medium) 1 2 tbs 1 tbs ½ cup 2 1 bag

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3810kJ (910Cal)	605kJ (145Cal)
Protein (g)	35.1g	5.6g
Fat, total (g)	41.5g	6.6g
- saturated (g)	19.5g	3.1g
Carbohydrate (g)	91.1g	14.5g
- sugars (g)	35.3g	5.6g
Sodium (mg)	1910mg	304mg

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 kumara fries

Preheat the oven to 240°C/220°C fan-forced. Cut the **kumara** (unpeeled) into 1cm fries. Place the fries on an oven tray lined with baking paper. **Drizzle** with **olive oil**, sprinkle with the All-American spice blend and season with a pinch of pepper. Toss to coat. Bake on the top oven rack until tender, 20-25 minutes.

TIP: Cut the kumara to the correct size so it cooks in the allocated time!



2. Soak the haloumi

While the fries are baking, cut the **haloumi** into 1cm slices (you should get 2 pieces per person). Place the **haloumi** slices in a bowl of cold water and set aside to soak for 5 minutes.

TIP: Soaking the haloumi helps mellow out the saltiness!



3. Get prepped

In a small bowl, combine the mayonnaise and mild chipotle sauce (see ingredients list). Set aside. Thinly slice the tomato into rounds. Thinly slice the brown onion. Grate the beetroot (unpeeled).

TIP: Wear gloves to prevent the beetroot from staining your fingers!



4. Cook the relish

In a medium frying pan, heat a good drizzle of olive oil over a medium-high heat. Add the onion and cook until softened, 3-4 minutes. Add the beetroot, balsamic vinegar and brown sugar and cook until softened, 2-3 minutes. Add the water and cook, stirring occasionally, until reduced, 5-6 minutes. Season with a pinch of salt and pepper. Transfer to a bowl.



5. Cook the haloumi

When the fries have 5 minutes cook time remaining, drain the haloumi and pat dry with paper towel. Wash the frying pan and return to a medium-high heat with a **drizzle** of **olive oil**. Add the haloumi and cook until golden brown, 2 minutes each side. While the haloumi is cooking, place the burger buns directly on a wire rack in the oven and bake until heated through, 3 minutes.



6. Serve up

Divide the spiced kumara fries between plates. Spread a layer of chipotle mayo over the base of the burger buns and top with the beetroot relish, mixed salad leaves, haloumi and tomato. Serve with any remaining chipotle mayo.

TIP: Store and refrigerate any leftover beetroot relish in an airtight container for up to 1 week!

Enjoy!