



# Haloumi & Chipotle Mayo Burger

with Spiced Kumara Fries & Beetroot Relish



Grab your Meal Kit with this symbol



Kumara



All-American Spice Blend



Haloumi



Mayonnaise



Mild Chipotle Sauce



Tomato



Brown Onion



Beetroot



Burger Buns



Mixed Salad Leaves

Hands-on: **20-30 mins**  
Ready in: **35-45 mins**

This squeaky burger gets a big "yes, please!" from all of our recipe testers, and for good reason. With tangy beetroot relish, smokey mild chipotle mayo and a fresh touch from tomato and salad leaves, every bite is a true delight.

### Pantry items

Olive Oil, Balsamic Vinegar, Brown sugar

## 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
olive oil*	refer to method	refer to method
kumara	2 (medium)	2 (large)
All-American spice blend	1 sachet	1 sachet
haloumi	1 packet	2 packets
mayonnaise	1 packet (40g)	1 packet (100g)
mild chipotle sauce	½ packet (20g)	1 packet (40g)
tomato	1	2
brown onion	1 (medium)	1 (large)
beetroot	1	2
balsamic vinegar*	2 tbs	4 tbs
brown sugar*	1 tbs	2 tbs
water*	½ cup	¾ cup
burger buns	2	4
mixed salad leaves	1 bag (30g)	1 bag (60g)

\*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](https://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!**