



Haloumi & Caramelised Onion Burger

with Creamy Pesto & Herbed Wedges

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Haloumi



Onion



Tomato



Burger Buns



Creamy Pesto Dressing



Mixed Leaves

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

We're so excited about this burger, with crispy chunks of squeaky level-one haloumi, creamy pesto 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

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	1 sachet
haloumi	1 packet	2 packets
onion	1 (medium)	1 (large)
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	2 tsp
burger buns	2	4
creamy pesto dressing	1 packet (50g)	1 packet (100g)
mixed leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3657kJ (874Cal)	673kJ (161Cal)
Protein (g)	36.5g	6.7g
Fat, total (g)	42.8g	7.9g
- saturated (g)	17.8g	3.3g
Carbohydrate (g)	86.6g	15.9g
- sugars (g)	24g	4.4g
Sodium (mg)	1572mg	289mg

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



Get prepped

Meanwhile, slice **haloumi** into 2 thin pieces per person. Thinly slice **onion** and **tomato**.

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



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 the **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a bowl.



Cook the haloumi

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



Heat the buns

While the haloumi is cooking, bake **burger buns** directly on a wire oven rack until heated through, **3 minutes**.



Serve up

Slice burger buns in half, then spread bases with **creamy pesto dressing**. Top with some **mixed leaves**, tomato, haloumi and caramelised onion. Serve with herbed wedges.

Enjoy!