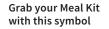


Rustic Haloumi & Caramelised Onion Burger

with Spiced Wedges

CLIMATE SUPERSTAR









Potato

Aussie Spice



Haloumi/ Grill Cheese

Onion

Mixed Salad

Leaves





Tomato

Burger Buns





Dill & Parsley Mayonnaise



Haloumi/ Grill Cheese



Prep in: 20-30 mins Ready in: 35-45 mins We're so excited about this burger, with crispy chunks of squeaky level-one haloumi, 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.

Olive Oil, Balsamic Vinegar, Brown Sugar

Before you start

Wash your hands and any fresh food

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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Aussie spice blend	1 sachet	1 sachet	
haloumi/ grill cheese	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	
dill & parsley mayonnaise	1 medium packet	1 large packet	
mixed salad leaves	1 small bag	1 medium bag	
haloumi/ grill cheese**	1 packet	2 packets	

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3733kJ (892Cal)	695kJ (166Cal)
Protein (g)	36.7g	6.8g
Fat, total (g)	46.7g	8.7g
- saturated (g)	18.2g	3.4g
Carbohydrate (g)	83g	15.5g
- sugars (g)	22.8g	4.2g
Sodium (mg)	1572mg	293mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4979kJ (1190Cal)	794kJ (190Cal)
Protein (g)	58.7g	9.4g
Fat, total (g)	69.3g	11.1g
- saturated (g)	31.8g	5.1g
Carbohydrate (g)	85.2g	13.6g
- sugars (g)	25g	4g
Sodium (mg)	2292mg	366mg

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
- Sprinkle over **Aussie spice blend**. Drizzle with olive oil and toss to coat.
- · Spread out evenly, then bake until tender, 20-25 minutes.



Get prepped

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

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

Custom Recipe: If you've doubled your haloumi, prep haloumi in the same way as above.



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 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.

Custom Recipe: Cook haloumi in batches for the best result.



Heat the buns

• While the haloumi is cooking, halve burger buns and bake directly on 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, haloumi and caramelised onion.
- · Serve with spiced wedges. Enjoy!

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