



Nan's-Spiced Haloumi Burger

with Special Burger Sauce & Kumara Wedges

Grab your Meal Kit with this symbol



Kumara



Haloumi



Nan's Special Seasoning



Tomato



Butter Burger Buns



Burger Sauce



Mixed Salad Leaves

 Hands-on: **15-25 mins**
Ready in: **25-35 mins**

Serve up a hearty meat-free burger with a golden "patty" of haloumi that's coated in our popular Nan's special seasoning! We've added a special burger sauce and oven-baked kumara wedges to turn this easy dinner into a taste sensation.

Pantry items

Olive Oil

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
kumara	2 (medium)	2 (large)
haloumi	1 packet	2 packets
Nan's special seasoning	1 sachet	1 sachet
tomato	1	2
butter burger buns	2	4
burger sauce	1 medium packet	1 large packet
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3365kJ (804Cal)	708kJ (169Cal)
Protein (g)	34.1g	7.2g
Fat, total (g)	38.1g	8g
- saturated (g)	17.3g	3.6g
Carbohydrate (g)	86.2g	18.1g
- sugars (g)	28.8g	6.1g
Sodium (mg)	1574mg	331mg

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.

1



Bake the kumara wedges

- Preheat oven to **220°C/200°C fan-forced**. Peel, then cut **kumara** into wedges.
- Place **wedges** on a lined oven tray. Drizzle generously with **olive oil**, season with **salt** and toss to coat. Add a dash of **water** to tray and bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide between two trays.

TIP: Leave the kumara unpeeled if you prefer.

3



Heat & toast the buns

- Microwave **butter burger buns** on a plate for **1 minute**.
- Halve **buns** and toast, cut-side down, in frying pan over a medium-high heat until golden, **2-3 minutes**.

TIP: If you don't have a microwave, you can bake the buns directly on the wire oven rack at **180°C/160°C fan-forced** until heated through, **3 minutes**.

2



Cook the haloumi

- While wedges are baking, slice **haloumi** in half crossways to get 1 thin steak per person, then pat dry with paper towel.
- In a shallow bowl, combine **Nan's special seasoning** and a drizzle of **olive oil**. Add **haloumi** and turn to coat.
- Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook **haloumi** until golden brown, **2 minutes** each side. Transfer to a plate lined with paper towel.
- Meanwhile, thinly slice **tomato** into rounds.

4



Serve up

- Build your burgers by spreading a layer of **burger sauce** over the base of a bun. Top with **mixed salad leaves**, haloumi and tomato.
- Serve with kumara wedges.

Enjoy!