



Sesame-Crusted Haloumi Burger

with Beetroot Relish & Spiced Wedges

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Tomato



Haloumi



Panko Breadcrumbs



Sesame Seeds



Burger Buns



Dill & Parsley Mayonnaise



Beetroot Relish



Mixed Leaves

Recipe Update

Our suppliers have been affected by the recent adverse weather conditions and COVID-related labour shortages, which is impacting the availability of some ingredients. 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: 30-40 mins

Serve up a hearty burger with this version made with a golden "patty" of sesame-coated haloumi! A smear of dill-parsley mayo and sweet and tangy beetroot relish turns this veggie dinner into a taste sensation.

Pantry items

Olive Oil, Plain Flour, Egg

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
Aussie spice blend	1 sachet	1 sachet
tomato	1	2
haloumi	1 packet	2 packets
plain flour*	2 tbs	¼ cup
egg*	1	2
panko breadcrumbs	1 packet	1 packet
sesame seeds	1 sachet	1 sachet
burger buns	2	4
dill & parsley	1 packet	2 packets
mayonnaise	(100g)	(200g)
beetroot relish	1 medium packet	2 medium packets
mixed leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5341kJ (1277Cal)	886kJ (212Cal)
Protein (g)	45.9g	7.6g
Fat, total (g)	72.5g	12g
- saturated (g)	21.2g	3.5g
Carbohydrate (g)	111.8g	18.6g
- sugars (g)	26.6g	4.4g
Sodium (mg)	2009mg	333mg

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 the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges, then place on a lined oven tray. Drizzle with **olive oil**, sprinkle over the **Aussie spice blend** and season with **salt**. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.



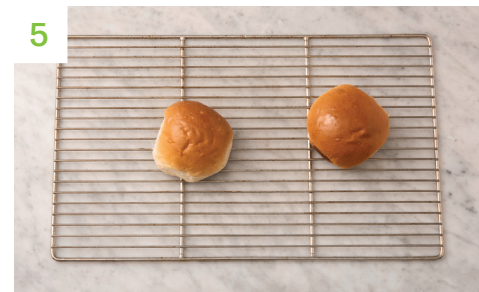
Cook the haloumi

When the wedges have **5 minutes** cook time remaining, heat a large frying pan over a medium-high heat with enough **olive oil** to coat the base. Cook the **haloumi** until golden brown, **2 minutes** each side. Transfer to a plate lined with paper towel.



Get prepped

While the wedges are baking, thinly slice the **tomato** into rounds. Slice the **haloumi** in half crossways to get 1 steak per person.



Heat the burger buns

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



Crumb the haloumi

In a shallow bowl, add the **plain flour**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**, **sesame seeds** and a pinch of **salt**. Coat the **haloumi** slices first in the **flour mixture**, followed by the **egg** and finally the **panko sesame breadcrumbs**. Transfer to a plate.



Serve up

Slice the burger buns in half, then spread with a layer of **dill & parsley mayonnaise**. Top with the sesame-crust haloumi, some **beetroot relish**, tomato and **mixed leaves**. Serve with the spiced wedges and any remaining dill-parsley mayo.

Enjoy!