



Sesame-Crusted Haloumi Burger

with Baby Leaves, Beetroot Relish & Spiced Wedges

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Tomato



Haloumi/Grill Cheese



Panko Breadcrumbs



Sesame Seeds



Burger Buns



Dill & Parsley Mayonnaise



Beetroot Relish



Baby Leaves

Prep in: 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

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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Aussie spice blend	1 medium sachet	1 large sachet
tomato	1	2
haloumi/grill cheese	1 packet	2 packets
plain flour*	2 tbs	¼ cup
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
sesame seeds	1 medium sachet	1 large sachet
burger buns	2	4
dill & parsley mayonnaise	1 large packet	2 large packets
beetroot relish	1 medium packet	2 medium packets
baby leaves	1 small packet	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5193kJ (1241Cal)	862kJ (206Cal)
Protein (g)	45.2g	7.5g
Fat, total (g)	68.2g	11.3g
- saturated (g)	23.6g	3.9g
Carbohydrate (g)	113.7g	18.9g
- sugars (g)	30.7g	5.1g
Sodium (mg)	2182mg	362mg

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 wedges

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

4



Cook the haloumi

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

2



Get prepped

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

5



Heat the burger buns

- While the haloumi is cooking, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

3



Crumb the haloumi

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

6



Serve up

- Spread burger buns with a layer of **dill & parsley mayonnaise**. Top with the crumbed haloumi, **beetroot relish**, tomato and **baby leaves**.
- Serve with the spiced wedges and any remaining dill-parsley mayonnaise. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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