



Mediterranean Haloumi & Pesto Burger

with Caramelised Onion & Potato Wedges

Grab your Meal Kit
with this symbol



Potato



Haloumi



Brown Onion



Tomato



Burger Buns



Basil Pesto



Mixed Salad
Leaves



Hands-on: **20-30** mins
Ready in: **40-50** 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
Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
haloumi	1 block	2 blocks
brown onion	1 (medium)	1 (large)
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	4 tsp
brown sugar*	1 tsp	2 tsp
burger buns	2	4
basil pesto	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 packet (30g)	1 packet (60g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3720kJ (890Cal)	629kJ (150Cal)
Protein (g)	36.6g	6.2g
Fat, total (g)	44.7g	7.6g
- saturated (g)	20.4g	3.5g
Carbohydrate (g)	78.3g	13.2g
- sugars (g)	12.3g	2.1g
Sodium (mg)	1350mg	228mg

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 the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm wedges. Place the wedges on an oven tray lined with baking paper. **Drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then spread out in a single layer and bake until tender, **25-30 minutes**.

TIP: Cut the potato to size so it cooks in time!



2. Get prepped

While the wedges are baking, slice the **haloumi** into 2 thin pieces per person. Place the **haloumi** slices in a small bowl of cold water and leave to soak. Thinly slice the **brown onion**. Thinly slice the **tomato** into rounds.

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

TIP: Soaking the haloumi helps mellow out the saltiness!



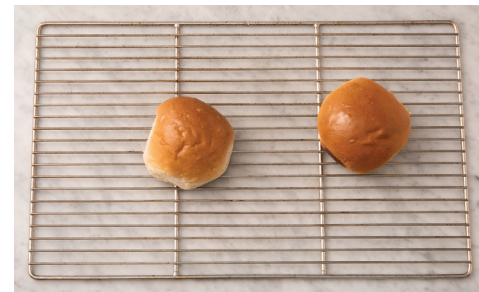
3. Make the caramelised onion

In a medium frying pan, heat a **drizzle** of **olive oil** over a medium heat. Add the **onion** and cook, stirring often, until softened, **5-6 minutes**. Add the **balsamic vinegar**, the **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



4. Cook the haloumi

Wipe out the frying pan and return to a medium-high heat with a **drizzle** of **olive oil**. Drain the **haloumi**, pat dry with paper towel, then add to the pan. Cook until golden, **2 minutes** each side.



5. Heat the buns

Place the **burger buns** directly on a wire rack in the oven and bake until heated through, **3 minutes**.



6. Serve up

Slice the burger buns in half. Spread the base of each bun with the **basil pesto**. Top with the **mixed salad leaves**, tomato, haloumi and caramelised onion. Serve with the potato wedges.

Enjoy!