






Cooking Made Easy

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Cajun Halloumi Burgers with Chunky Sweet Potato Chips

For this recipe the secret's in the sauce. The garlic sauce to be precise. Rather than simply chop the garlic into little bits (which doesn't spread the flavour evenly), you'll be using the flat of your knife to make a paste instead. It's a bit cheffy, but when you taste the end result you'll never go back!



40 min



veggie



spicy



Vine Tomato



Garlic Clove



Sweet Potato



Cajun Spice



Halloumi



Sour Cream




Demi Brioche Bun




Baby Gem Lettuce

Ingredients

	2P	4P
Vine Tomato, sliced	1	2
Garlic Clove, chopped	1	2
Sweet Potato, chopped	2 cups	4 cups
Cajun Spice	1 tsp	2 tsp
Halloumi 1	1 block	2 blocks
Sour Cream 1 	3 tbsp	6 tbsp
Demi Brioche Bun 1, 2	2	4
Baby Gem Lettuce	1	2

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

Allergens

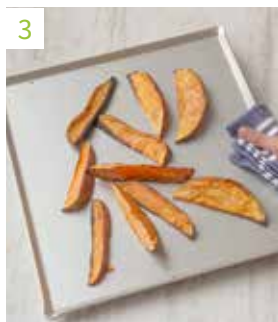
1) Milk | 2) Gluten

Nutrition per serving: Calories: 826 kcal | Protein: 33 g | Carbs: 67 g | Fat: 47 g | Saturated Fat: 26 g



1 Pre-heat your oven to 200 degrees. Cut the tomato into ½cm slices. (Leave the lettuce in the fridge until the end to keep it crunchy).

(if you need to) until it tastes just right.



2 Peel and chop the clove of garlic in half then finely chop one half into little bits. Sprinkle a little pinch of salt on the bits and then push the flat of your knife on top. Drag the knife firmly across the garlic and keep doing this until the garlic becomes a paste.

6 When the sweet potatoes are 5 mins away from cooked, heat a non-stick pan on medium-high heat. Once the pan is hot gently lay in the halloumi and cook for 2 mins on each side, turning only once.



3 Wash (but don't peel) the sweet potato then chop lengthways in half. Chop each half lengthways again into chunky wedges. Toss the wedges in 1 tbsp of olive oil and a pinch of salt and pepper. Cook on the top shelf of the oven for around 20-25 mins (until crispy at the edges).

7 Cut the buns in half and put them in the oven for 2 mins (no more!) to crisp them up. Meanwhile very, very finely slice (i.e. 'shred') the baby gem lettuce widthways. Serve the halloumi inside the buns with the lettuce, tomato slices, a dollop of garlic sauce and the sweet potato wedges on the side.



4 Mix together the Cajun spice with 1 tbsp of olive oil. Cut the halloumi into slices just under 1cm thick. Rub the Cajun infused oil over the halloumi.

5 Mix the sour cream with a tiny bit of the garlic paste and a small pinch of salt and pepper. Give it a taste and add more garlic paste