



Glazed Halloumi and Portobello Mushroom Burger

with Pesto, Cheesy Rosemary Chips and Balsamic Dressed Rocket Salad

Veggie Craft Burger 30-35 Minutes • Mild Spice • 1 of your 5 a day

36



Potatoes



Dried Rosemary



Halloumi



Portobello Mushrooms



Garlic Clove



Medium Tomato



Balsamic Vinegar



Grated Hard Italian Style Cheese



Red Pepper Chilli Jelly



Burger Buns



Pesto



Wild Rocket

Pantry Items

Oil, Salt, Pepper, Olive Oil, Butter, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, bowl, frying pan, garlic press and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	2 sachets	2 sachets
Halloumi** 7)	225g	337g	450g
Portobello Mushrooms**	2	3	4
Garlic Clove**	2	3	4
Medium Tomato	1	2	2
Balsamic Vinegar 14)	12ml	18ml	24ml
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Red Pepper Chilli Jelly	37g	62g	74g
Burger Buns 13)	2	3	4
Pesto 7)	32g	48g	64g
Wild Rocket**	40g	60g	80g
Pantry	2P	3P	4P
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	624g	100g
Energy (kJ/kcal)	4558/1089	731/175
Fat (g)	62.2	10.0
Sat. Fat (g)	26.8	4.3
Carbohydrate (g)	91.9	14.7
Sugars (g)	19.6	3.1
Protein (g)	41.9	6.7
Salt (g)	4.25	0.68

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **dried rosemary**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the middle shelf until golden, 30-35 mins. Turn halfway through.



Bake the Portobellos

Once cooked, transfer the **mushrooms**, stem-side up, to a baking tray.

When the **chips** have about 10 mins left, remove them from the oven, sprinkle over the **grated hard Italian style cheese** and return to the middle shelf. Put the **mushrooms** on the top shelf of your oven and bake until softened, 8-10 mins.

Once cooked, carefully drain any excess liquid from the **portobello mushrooms**.

Meanwhile, wipe your frying pan clean to remove any leftover **garlic**.

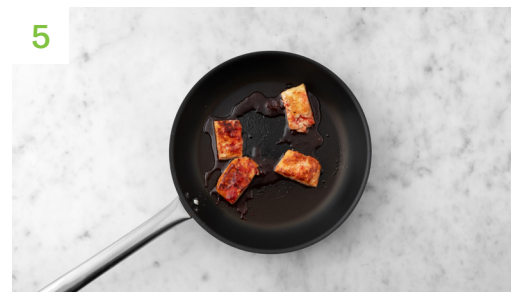


Get Frying

Meanwhile, drain the **halloumi**, then cut widthways into 2 slices per person. Place them into a small bowl of **cold water** and leave to soak.

Remove the stems from the **portobello mushrooms** (but leave the mushrooms whole).

Heat a drizzle of **oil** in a large frying pan on high heat. Fry the **mushrooms** until golden brown, 4-5 mins, then turn over and cook for a further 4-5 mins. Adjust the heat if necessary.

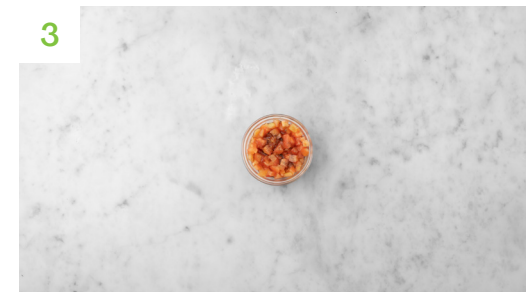


Hello Halloumi

Remove the **halloumi slices** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.

Return the (now empty) pan to medium-high heat and drizzle with **oil**. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side.

Add the **red pepper chilli jelly** to the pan. Turn the **halloumi slices** to coat them evenly in the sticky glaze. Just before everything's ready, halve the **burger buns**. Pop them into the oven to warm through, 2-3 mins.



Dress to Impress

While the **mushrooms** fry, peel and grate the **garlic** (or use a garlic press). Cut the **tomato** into 2cm chunks.

In a medium bowl, combine the **balsamic vinegar** and **olive oil for the dressing** (see pantry for amount). Season with **salt** and **pepper**. Mix the **tomatoes** into the **dressing** and set aside.

For the final min of **mushroom** frying time, reduce the heat to medium, then add the **garlic** and **butter** (see pantry for amount) to the pan and spoon it over the **mushrooms** to coat them.



Assemble and Serve

When everything's ready, spread the **pesto** over the **bun bases** and lids. Top the **bases** with the **glazed halloumi**, the **garlic butter mushrooms** and some of the **rocket**, then sandwich shut with the **bun lids**.

Toss the remaining **rocket** with the **tomato** and **dressing**.

Serve your **craft burgers** with the **rocket salad** and **cheesy chips** alongside. Add some **mayo** (see pantry for amount) on the side for dipping.

Enjoy!