



# Crispy Buffalo Halloumi Burger

with Spiced Fries and Corn Salad

A Little Extra 40-45 Minutes • Medium Spice • 2 of your 5 a day

36



Potatoes



Central American Style Spice Mix



Halloumi



Red Onion



Cider Vinegar



Sweetcorn



Baby Plum Tomatoes



Hot Sauce



Honey



Breadcrumbs



Burger Buns



Wild Rocket

#### Pantry Items

Oil, Salt, Pepper, Sugar, Egg, 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, sieve, whisk, kitchen paper and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Central American Style Spice Mix	1 sachet	2 sachets	2 sachets
Halloumi** 7)	225g	360g	450g
Red Onion	½	¾	1
Cider Vinegar 14)	15ml	30ml	30ml
Sweetcorn	160g	340g	340g
Baby Plum Tomatoes	125g	190g	250g
Hot Sauce	30g	50g	60g
Honey	15g	22g	30g
Breadcrumbs 13)	50g	75g	100g
Burger Buns 13)	2	3	4
Wild Rocket**	40g	60g	80g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Egg*	1	1	2
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>692g</b>	<b>100g</b>
Energy (kJ/kcal)	4521/1080	653/156
Fat (g)	45.2	6.5
Sat. Fat (g)	19.1	2.8
Carbohydrate (g)	121.6	17.6
Sugars (g)	26.0	3.8
Protein (g)	46.0	6.6
Salt (g)	4.82	0.70

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 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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## 1 Prep the Fries

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

Cut the **potatoes** lengthways into 1cm slices, then cut into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil**, sprinkle over **half** the **Central American style spice mix**, 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 top shelf until golden, 25-30 mins.



## 4 Oh Crumbs

Remove the **halloumi slices** from the cold **water** and pat dry with kitchen paper. Sprinkle over the remaining **Central American style spice mix**.

Wipe out the (now empty) **halloumi** bowl, then crack the **egg** (see pantry for amount) into it and whisk.

Put the **breadcrumbs** into another bowl and season with **salt** and **pepper**.

Dip the **halloumi** into the **egg**, then the **breadcrumbs**, ensuring it's completely coated. Shake off the excess and transfer to a plate.



## 2 What a Pickle

Meanwhile, drain the **halloumi**, then cut it into 3 slices per person. Place into a medium bowl of cold **water** and leave to soak.

Halve, peel and thinly slice the **red onion** (see ingredients for amount). In a small bowl, combine the **red onion**, **sugar for the pickle** (see pantry for amount), the **cider vinegar** and a pinch of **salt**. Set aside to **pickle**.

Drain the **sweetcorn** in a sieve. Halve the **tomatoes**. Pop the **corn** and **tomatoes** into another medium bowl with a drizzle of **oil**. Season with **salt** and **pepper**, then set aside.



## 5 Fry your Halloumi

Put a large frying pan on medium-high heat with enough **oil** to completely coat the bottom of the pan.

**TIP: You want the oil to be hot so the halloumi fries properly - heat for 2-3 mins before you add the halloumi.**

Once hot, carefully lay in the **halloumi**, reduce the heat to medium-high and fry until golden-brown, 7-8 mins total. Turn every couple of mins and reduce the heat if needed.

Once golden, transfer to a plate lined with kitchen paper.

Meanwhile, halve the **burger buns** and pop them into the oven to warm through, 2-3 mins.



## 3 Buffalo Sauce Time

Put the **hot sauce** and **honey** in a small bowl and mix together. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.**



## 6 Finish and Serve

To build your **burgers**, spread the **mayo** (see pantry for amount) over the **bun bases**. Stack the **halloumi** on top, then drizzle over the **buffalo sauce**. Top with some of the **rocket** and **pickled onion**, then close with the bun lid.

Add any remaining **rocket** and **pickled onion** (including the pickling liquid) to the bowl of **tomato** and **corn**, then toss together.

Serve your **craft burgers** with the **spiced fries** and **corn salad** on the side.

Enjoy!