



Cajun Halloumi Burgers

with Sweet Potato Wedges



HELLO HALLOUMI

The UK eats more of this cheese than anywhere else in the world outside its native Cyprus.



Sweet Potato



Garlic Clove



Vine Tomato



Cajun Spice Blend



Halloumi Cheese



Sour Cream



Baby Gem Lettuce



Brioche Bun

MEAL BAG

40 mins

4 of your 5 a day

Medium Heat

Enjoy Within 4 days

Veggie

Here we've marinated the halloumi in a fiery Cajun spice to create the centrepiece for a veggie burger that'll knock your socks off. Layered up with juicy tomato, crunchy baby gem lettuce, garlicky sour cream, sandwiched between lightly toasted brioche buns and served with sweet potato wedges, this super simple recipe is the thing veggie burger dreams are made of.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Baking Tray**, **Fine Grater** (or **Garlic Press**) **Frying Pan** and **Baking Tray**. Now, let's get cooking!



1 MAKE THE WEDGES

Preheat your oven to 200°C. Chop the **sweet potato** (no need to peel!) into wedges about the size of your index finger. Pop the wedges on a baking tray and toss in a glug of **olive oil** and a pinch of **salt** and **black pepper**. Cook on the top shelf of your oven until crispy at the edges and soft in the middle, about 30 mins.



2 PREP THE VEGGIES

Meanwhile, peel and grate the **garlic** (or use a garlic press). Cut the **vine tomato** into ½cm thick slices. Cut the **halloumi** into 1cm thick slices.



3 MARINATE THE CHEESE

Add the **Cajun spice** to a splash of **olive oil** in a small bowl and mix together. Rub the **Cajun infused oil** over the **halloumi**.



4 SOUR CREAM TIME

Put the **sour cream** in another small bowl and combine with a tiny bit of the **garlic**. Add a pinch of **salt** and **black pepper**. Taste and add more **garlic** if you think it needs it. Remove the root from the **baby gem lettuce** and finely slice (shred) widthways. Halve the **bricche buns**.



5 FRY THE HALLOUMI

When the wedges are 7 mins away from being ready, heat a frying pan on medium-high heat. When the pan is hot, gently lay in the **halloumi slices** and cook until golden brown, 2-3 mins on each side, turning once. Remove the wedges from your oven.



6 FINISH AND SERVE

Pop the brioche **buns** on a baking tray on the top shelf of your oven for 2 mins (no more!) to crisp them up. Put a dollop of **garlic sour cream** on the bottom half of the bun. Top with the **tomato** slices the **halloumi** and some **lettuce** (or whatever order you want!). Finish with the top half of the bun. Serve the **Cajun halloumi burgers** with some **sweet potato wedges** on the side. **Enjoy!**

2 PEOPLE INGREDIENTS

Sweet Potato, chopped	1
Garlic Clove, grated	1
Vine Tomato, sliced	1
Cajun Spice Blend	1 tsp
Halloumi Cheese, sliced 7)	1 block
Sour Cream 7)	½ pot
Baby Gem Lettuce, shredded	1
Brioche Bun, halved 1) 3) 6) 7)	2

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	940	159
(kJ)	3945	666
Fat (g)	44	8
Sat. Fat (g)	26	4
Carbohydrate (g)	97	16
Sugars (g)	24	4
Protein (g)	40	7
Salt (g)	4.42	0.75

ALLERGENS

1)Gluten 3)Egg 6)Soya 7)Milk

THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

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