



# Cajun Halloumi Burgers

with Chunky Sweet Potato Wedges



## HELLO HALLOUMI

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



Garlic Clove



Vine Tomato



Sweet Potato



Cajun Spice Blend



Halloumi Cheese



Sour Cream



Brioche Bun



Baby Gem Lettuce

40 mins

eat within 3 days

5 of your 5 a day

Veggie

Very Hot

For this recipe, the secret's in the sauce. The garlic sauce to be precise. Rather than simply chopping 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!

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Baking Tray, Mixing Bowl** and **Frying Pan**. Now, let's get cooking!



### 1 PREP THE GARLIC

Preheat your oven to 200°C. Peel and finely chop the **garlic** and add a sprinkle of **salt**. Push the flat of your knife on top and drag firmly across the **garlic**. Keep doing this until the **garlic** becomes a paste.



### 2 CHOP THE VEGGIES

Cut the **vine tomato** into ½cm slices. 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** with a pinch of **salt** and **pepper**. Cook on the top shelf of your oven for around 20-25 mins (until crispy at the edges).



### 3 MARINATE THE CHEESE

Add the **Cajun spice blend** with a splash of **olive oil** to a **mixing bowl** and stir together. Cut the **halloumi cheese** into slices just under 1cm thick. Rub the **Cajun spice infused oil** over the **halloumi**.



### 4 MAKE THE SAUCE

Put the **sour cream** in a small bowl and combine with a tiny bit of your **garlic paste**. Add a pinch of **salt** and **pepper**. Taste and add more **garlic paste** if you think it needs it.



### 5 FRY THE HALLOUMI

When the **sweet potato wedges** are 5 mins away from cooked, heat a frying pan on medium-high heat. When the pan is hot, gently lay in the **halloumi** slices and cook for 2 mins on each side, turning once. Remove the **wedges** from your oven.



### 6 FINISH AND SERVE

Cut the **brioche buns** in half and put them on the top shelf of your oven for 2 mins (no more!) to crisp them up. Meanwhile, remove the root from the **baby gem lettuce** and finely slice (ie shred) widthways. Lay the **halloumi** on the bottom half of the **bun**. Top with the **lettuce**, **tomato** slices and a dollop of **garlic sour cream**. Finish with the top half of the **bun**. Serve your **burgers** with some **sweet potato wedges** on the side. **Enjoy!**

## 2 PEOPLE INGREDIENTS

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

\*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	1013	149
(kJ)	4260	627
Fat (g)	45	7
Sat. Fat (g)	26	4
Carbohydrate (g)	116	17
Sugars (g)	29	4
Protein (g)	41	6
Salt (g)	4.45	0.66

### 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](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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