



Halloumi Burger

with Roasted Pepper and Sweet Chilli Sauce

CLASSIC 35 Minutes • 1.5 of your 5 a day

N° 21



Potato



Bell Pepper



Halloumi



Baby Gem Lettuce



Mayonnaise



Burger Bun



Sweet Chilli Sauce



Carrot



Streaky Bacon



CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Basic cooking tools, you will need:

Two Baking Trays, Coarse Grater and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Bell Pepper***	1	1½	2
Halloumi 7)**	1 block	1½ blocks	2 blocks
Baby Gem Lettuce**	1	2	2
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Burger Bun 8) 11) 13)	2	3	4
Sweet Chilli Sauce	1 sachet	1½ sachets	2 sachets
Carrot**	1	1	2
Streaky Bacon**	4 rashers	6 rashers	8 rashers

*Not Included ** Store in the Fridge

***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	663g	100g
Energy (kJ/kcal)	3908 /934	590 /141
Fat (g)	41	6
Sat. Fat (g)	20	3
Carbohydrate (g)	102	15
Sugars (g)	22	3
Protein (g)	42	6
Salt (g)	4.40	0.67
Custom Recipe	Per serving	Per 100g
for uncooked ingredient	693g	100g
Energy (kJ/kcal)	4266 /1020	616 /147
Fat (g)	48	7
Sat. Fat (g)	23	3
Carbohydrate (g)	102	15
Sugars (g)	22	3
Protein (g)	47	7
Salt (g)	5.39	0.78

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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1. Roast the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray, drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Roast on the top shelf of your oven until golden, 25-30 mins, turning halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



4. Make the Salad

When the potatoes have 10 mins left, heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, lay in the **halloumi slices** and fry until golden brown, 3-4 mins on each side. Meanwhile, stir **half** the **mayonnaise** into the **lettuce** and **carrot** and season with a good pinch of **salt** and **pepper**. Cut the **burger buns** in half.

CUSTOM RECIPE

If you've chosen to add **bacon** to your halloumi burger, 15 mins before the potatoes are cooked, heat a drizzle of **oil** in a large frying pan on medium-high heat, lay in the **bacon rashers** and fry them until crispy, 2-3 mins each side. **IMPORTANT:** Cook the **bacon** throughout. Remove to a plate covered in kitchen roll, then cook the **halloumi** in the same pan as instructed in the step above.



2. Prep

Halve the **peppers** lengthways and remove the core and seeds. Slice the **halloumi** into 2 slices per person. Trim the root from the **baby gem lettuce** then half lengthways. Thinly slice widthways. Trim, peel and coarsely grate the **carrot**. Pop the **lettuce** and **carrot** in a bowl and set aside.



5. Finish Up

When the potatoes and peppers have 2-3 mins left, pop the **buns** into the oven to warm through and toast slightly. Remove the halloumi pan from the heat and drizzle in **half** the **sweet chilli sauce**. Carefully turn the **halloumi slices** to coat them in the **chilli sauce**.



3. Roast the Pepper

When the **potatoes** have 20 mins left lay the **pepper halves**, cut side down, on another tray. Drizzle over a little **oil**, season with **salt** and **pepper** and roast in your oven for the remainder of the potato cooking time. **TIP:** The **peppers** should go soft and slightly charred at the edges.



6. Serve

To assemble the **burgers**, spread a little of the remaining **mayo** on the base of each bun. Top with a slice of **halloumi**, the **roasted pepper** and another slice of **halloumi**. Drizzle with the remaining **sweet chilli sauce** then pop the **bun lid** on top. Serve with **wedges** and **salad** alongside.

Enjoy!

CUSTOM RECIPE

If you've chosen to add **bacon** to your halloumi burger, lay a **rasher** on top of each **halloumi slice** when you assemble it.