



Halloumi Burger

with Roasted Pepper and Sweet Chilli Sauce

CLASSIC 35 Minutes • 1.5 of your 5 a day • Veggie

N° 7



Potato



Green Pepper



Halloumi



Baby Gem Lettuce



Mayonnaise



Burger Bun



Sweet Chilli Sauce



Carrot

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Two Large Baking Trays, Large Frying Pan and Mixing Bowl.

Ingredients

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

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	655g	100g
Energy (kJ/kcal)	4272 / 1021	652 / 156
Fat (g)	53	8
Sat. Fat (g)	21	3
Carbohydrate (g)	98	15
Sugars (g)	20	3
Protein (g)	42	6
Salt (g)	4.16	0.64

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

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

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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HelloFresh UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Packed in the UK



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 in a single layer. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out and 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.



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!