



# Halloumi Burger

with Roasted Pepper and Sweet Chilli Sauce

**Classic** 35 Minutes • 1.5 of your 5 a day • Veggie

20



White Potatoes



Bell Pepper



Halloumi



Baby Gem Lettuce



Carrot



Mayonnaise



Burger Bun



Sweet Chilli Sauce

## Before you start

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

## Cooking tools, you will need:

Chopping Board, Sharp Knife, Two Baking Trays, Bowl and Frying Pan.

## Ingredients

	2P	3P	4P
White Potatoes**	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
Carrot**	1	1	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

\*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)	42	6
Sat. Fat (g)	20	3
Carbohydrate (g)	102	15
Sugars (g)	21	3
Protein (g)	41	6
Salt (g)	3.90	0.59

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.

## Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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## 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.



## 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.



## 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 become slightly charred at the edges.



## Fry the Halloumi

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.



## 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**.



## 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 the **wedges** and **salad** alongside.

## Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.