



Halloumi Burger and Wedges

with Roasted Pepper and Sweet Chilli Sauce

Classic 35-40 Minutes • Mild Spice • 2 of your 5 a day • Veggie

22



Potatoes



Bell Pepper



Halloumi



Baby Gem Lettuce



Carrot



Glazed Burger Bun



Sweet Chilli Sauce

Pantry Items

Oil, Salt, Pepper, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, peeler, grater, bowl and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Bell Pepper***	1	1½	2
Halloumi** 7)	250g	375g	500g
Baby Gem Lettuce**	1	2	2
Carrot**	1	1	2
Glazed Burger Bun 13)	2	3	4
Sweet Chilli Sauce	32g	48g	64g

Pantry	2P	3P	4P
Mayonnaise*	3 tbsp	4 tbsp	5 tbsp

*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

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	635g / 4035 / 964	100g / 635 / 152
Fat (g)	48.7	7.7
Sat. Fat (g)	19.8	3.1
Carbohydrate (g)	92.7	14.6
Sugars (g)	27.3	4.3
Protein (g)	41.1	6.5
Salt (g)	3.92	0.62

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Halloumi Time

When 10 mins of roasting time remain, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, lay in the **halloumi** and fry until golden brown, 2-3 mins each side.

Meanwhile, add **half** the **mayonnaise** (see pantry for amount) to the **lettuce** and **carrot** bowl, then mix well and season to taste with **salt** and **pepper**.



Get Prepped

Halve the **pepper** lengthways and discard the core and seeds. Cut the **halloumi** into slices, 2 per person.

Trim the **baby gem**, halve lengthways, then thinly slice widthways. Trim, peel and coarsely grate the **carrot**.

Pop the **lettuce** and **carrot** into a bowl and set aside.



Finish Up

When almost ready to serve, halve the **burger buns**. Pop onto a baking tray and into the oven to warm through, 2-3 mins.

Remove the **halloumi** pan from the heat and drizzle over **half** the **sweet chilli sauce**.

Carefully turn the **halloumi slices** until coated.



Roast the Pepper

When the **wedges** have about 20 mins left, lay the **pepper halves**, cut-side down, onto another baking tray. Drizzle with **oil** and season with **salt** and **pepper**.

Bake on the middle shelf of your oven for the remaining roasting time until soft and slightly charred, 18-20 mins.



Assemble your Burgers

To assemble the **burgers**, spread a spoonful of the remaining **mayo** over each **bun base**. Top with a **slice of halloumi**, a **roasted pepper half** and then another **slice of halloumi**.

Drizzle with the remaining **sweet chilli sauce**, then top with the **bun lid**.

Serve your **halloumi burgers** with the **wedges** and **salad** alongside.

Enjoy!