



Honey Lime Glazed Halloumi Burger

with Peri Peri Wedges and Avocado Salsa

Classic 35 Minutes • Medium Spice • 1 of your 5 a day • Veggie

20



Potatoes



Peri Peri
Seasoning



Medium Tomato



Halloumi



Garlic Clove



Avocado



Lime



Spring Onion



Honey



Glazed Burger
Bun



Mayonnaise

Before you start

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

Cooking tools, you will need:

Aluminium Foil, Bowl, and Baking Tray.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Peri Peri Seasoning	1 sachet	1 sachet	2 sachets
Medium Tomato**	1	1½	2
Halloumi** (7)	250g	375g	500g
Garlic Clove**	1	2	2
Avocado**	1	2	2
Lime**	1	1	1
Spring Onion**	1	2	2
Olive Oil for the Salsa*	1 tbsp	1½ tbsp	2 tbsp
Honey	1 sachet	1½ sachets	2 sachets
Glazed Burger Bun (13)	2	3	4
Mayonnaise (8)**	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	610g	100g
Energy (kJ/kcal)	4226 / 1010	693 / 166
Fat (g)	56	9
Sat. Fat (g)	23	4
Carbohydrate (g)	89	15
Sugars (g)	19	3
Protein (g)	41	7
Salt (g)	3.83	0.63

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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 You can recycle me!



Roast the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt**, **pepper** and **peri peri seasoning**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary. Roast on the top shelf of your oven until golden, 25-35 mins. Turn halfway through.



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**. Fry until golden brown, 2-3 mins on each side. Take the pan off heat and let it cool slightly, 1-2 mins. Squeeze in the leftover **lime juice** and **honey**, and glaze the **halloumi slices**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.



Prep

Meanwhile, slice the **tomato** so that you have 2-3 slices per person. Slice the **halloumi** into 3 slices per person. Peel the **garlic**, pop it into a square of foil with a drizzle of **oil** and scrunch to enclose it. Add to the **wedges'** baking tray to roast, 10-12 mins.



Finish Up

When the **potatoes** have 2-3 mins left, cut the **buns** in half widthways and pop them into the oven to warm through and toast slightly. Crush the **roasted garlic** with the back of a fork. Pop into a small bowl with the **mayonnaise**. Mix to combine.



Make the Salsa

Slice lengthways into the **avocado**. Once you reach the stone turn the **avocado** around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop out the flesh onto a board. Chop the **avocado** into 1cm chunks and pop into a small bowl. Halve the **lime**. Trim and thinly slice the **spring onion**. Pop the **spring onion** into the bowl with the **avocado**. Squeeze in **half the lime juice** and season, then add the **olive oil** (see ingredients for amount). Mix well to combine.



Serve

To assemble the **burgers**, spread the **garlic mayo** on the base of each **bun**. Share the **slices of halloumi** between each **burger**. Pop the **sliced tomato** on top and close the **bun**. Serve with the **wedges** and **salsa** 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.