



Sweet and Sticky Gochujang Halloumi Burger with Sesame Chips, Tomato and Rocket

Korean Kitchen 35-40 Minutes • Medium Spice • Veggie

5



Halloumi



Potatoes



Black Sesame
Seeds



Burger Bun



Medium Tomato



Gochujang Paste



Honey



Rocket



Balsamic Glaze

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

Bowl, baking tray, kitchen paper and frying pan.

Ingredients

Ingredients	2P	3P	4P
Halloumi** 7)	225g	360g	450g
Potatoes	450g	700g	900g
Black Sesame Seeds 3)	5g	5g	10g
Burger Bun 13)	2	3	4
Medium Tomato	1	2	2
Gochujang Paste 11)	30g	50g	60g
Honey	15g	15g	30g
Rocket**	40g	60g	80g
Balsamic Glaze 14)	12ml	18ml	24ml

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

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	521g	100g
Energy (kJ/kcal)	3671 /878	705 /169
Fat (g)	41.7	8.0
Sat. Fat (g)	17.8	3.4
Carbohydrate (g)	89.5	17.2
Sugars (g)	23.4	4.5
Protein (g)	38.6	7.4
Salt (g)	4.44	0.85

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

Allergens

3) Sesame 7) Milk 11) Soya 13) Cereals containing gluten
14) Sulphites

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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Start Prepping

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

Drain the **halloumi**, then cut it into 2 slices per person. Place the **slices** into a medium bowl of **cold water** and leave to soak.

While the **halloumi** soaks, chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).



Fry the Halloumi

About 10 mins before the **chips** are ready, remove the **halloumi slices** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

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



Bake the Sesame Chips

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **black sesame seeds** and season with **salt** and **pepper**. Toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Bring on the Glaze

Remove the pan from the heat and add the **gochujang paste** and **honey**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Turn the **halloumi** in the **glaze** until nicely coated and sticky, 1 min.

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



Finish your Prep

Meanwhile, halve the **burger buns**. Thinly slice the **tomato**.



Assemble and Serve

When everything's ready, spread the **mayo** (see pantry for amount) over the **bun bases**. Top with the **glazed halloumi**, **sliced tomato** and **some rocket**. Spoon over any remaining **gochujang glaze** from the pan. Sandwich shut with the **bun lids**.

Transfer the **burgers** to your plates and serve the **sesame chips** and remaining **rocket** alongside.

Drizzle the **balsamic glaze** over the **rocket** to finish.

Enjoy!