

# The Buffaloumi

Crispy Halloumi Burger, Buffalo Style Sauce, Spiced Fries and Corn Salad

Veggie Craft Burger 40-45 Minutes • Mild Spice • 2 of your 5 a day • Veggie



Potatoes



Central American Style Spice Mix



Halloumi



Red Onion



Cider Vinegar



Sweetcorn



Baby Plum Tomatoes



Sriracha



Honey



Panko Breadcrumbs



Burger Bun



Rocket

**Pantry Items**

Oil, Salt, Pepper, Sugar, Butter, Egg, 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, bowl, sieve, frying pan, kitchen paper and whisk.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Central American Style Spice Mix	1 sachet	2 sachets	2 sachets
Halloumi** 7)	225g	360g	450g
Red Onion**	½	¾	1
Cider Vinegar 14)	30ml	45ml	60ml
Sweetcorn	150g	340g	340g
Baby Plum Tomatoes	125g	190g	250g
Sriracha	15g	22g	30g
Honey	15g	22g	30g
Panko Breadcrumbs 13)	50g	75g	100g
Burger Bun 13)	2	3	4
Rocket**	40g	60g	80g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml
Butter*	20g	30g	40g
Egg*	1	1	2
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	707g 4788/1144	100g 677/162
Fat (g)	53.7	7.6
Sat. Fat (g)	24.1	3.4
Carbohydrate (g)	119.2	16.9
Sugars (g)	28.8	4.1
Protein (g)	47.8	6.8
Salt (g)	5.01	0.71

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

## Allergens

7) Milk 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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## Prep the Fries

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

Cut the **potatoes** lengthways into 1cm slices, then cut into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil**, sprinkle over **half** the **Central American style spice mix**, 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, bake on the top shelf until golden, 25-30 mins.



## Oh Crumbs

Remove the **halloumi slices** from the **cold water** and pat dry with kitchen paper. Sprinkle over the remaining **Central American style spice mix**.

Wipe out the (now empty) **halloumi** bowl, then crack the **egg** (see pantry for amount) into it and whisk.

Put the **panko breadcrumbs** into another bowl and season with **salt** and **pepper**.

Dip the **halloumi** into the **egg**, then the **breadcrumbs**, ensuring it's completely coated.

Shake off the excess and transfer to a plate.



## What a Pickle

Meanwhile, drain the **halloumi**, then cut it into 3 slices per person. Place into a medium bowl of **cold water** and leave to soak.

Halve, peel and thinly slice the **red onion** (see ingredients for amount). In a small bowl, combine the **red onion**, **sugar for the pickle** (see pantry for amount), **half** the **cider vinegar** and a pinch of **salt**. Set aside to pickle.

Drain the **sweetcorn** in a sieve. Halve the **tomatoes**. Pop the **corn** and **tomatoes** into another medium bowl with a drizzle of **oil**. Season with **salt** and **pepper**, then set aside.



## Fry your Halloumi

Clean out the (now empty) frying pan and put back on high heat with enough **oil** to completely coat the bottom of the pan. **TIP:** You want the oil to be hot so the halloumi fries properly - heat for 2-3 mins before you add the halloumi.

Once the **oil** is hot, carefully lay in the **halloumi**, reduce the heat to medium-high and fry until golden-brown, 7-8 mins total. Turn every couple of mins and reduce the heat if needed. Once golden, transfer to a plate lined with kitchen paper.

Meanwhile, halve the **burger buns** and pop them into the oven to warm through, 2-3 mins.



## Buffalo Sauce Time

Pop a large frying pan on medium-high heat. Pour in the **water for the sauce** (see pantry for amount) and remaining **cider vinegar**. Bring to the boil, lower to medium heat and simmer until reduced by half, 2-3 mins.

Stir in the **sriracha** and **honey**. Simmer until thickened, 1-2 mins, then remove from the heat. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Stir in the **butter** (see pantry for amount) until melted, then remove from the heat. Transfer your **buffalo sauce** to a small bowl.



## Finish and Serve

To build your **burgers**, spread the **mayo** (see pantry for amount) over the **bun bases**. Stack the **halloumi** on top, then drizzle over the **buffalo sauce**. Top with some of the **rocket** and **pickled onion**, then close with the **bun lid**.

Add any remaining **rocket** and **pickled onion** (including the **pickling liquid**) to the **tomato** and **corn** bowl, then toss together.

Serve your **craft burgers** with the **spiced fries** and **corn salad** on the side.

## Enjoy!