



Honey Glazed Halloumi and Veggie Burger

with Pickled Red Onion, Potato Wedges and Chipotle Mayo

Street Food 40 Minutes • Little Heat • 1 of your 5 a day • Veggie

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Potatoes



Red Onion



Baby Gem Lettuce



Red Wine Vinegar



Halloumi



Smoked Paprika



Honey



Vivera Plant-Based
Quarter Pounder Burger



Burger Bun



Chipotle Paste



Mayonnaise

Before you start

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

Cooking tools, you will need:

Chopping Board, Sharp Knife, Baking Tray, Three Bowls and Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Red Onion**	½	¾	1
Baby Gem Lettuce**	1	1	1
Red Wine Vinegar 14)	1 sachet	2 sachets	2 sachets
Halloumi 7)**	1 block	1½ blocks	2 blocks
Smoked Paprika	1 small pot	1 large pot	2 small pots
Honey	1 sachet	2 sachets	2 sachets
Vivera Plant-Based Quarter Pounder Burger 11) 13)**	1 pack	1½ packs	2 packs
Burger Bun 8) 11) 13)	2	3	4
Chipotle Paste	1 sachet	2 sachets	2 sachets
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Sugar for the Pickle*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	664g	100g
Energy (kJ/kcal)	4793/1146	722/173
Fat (g)	54	8
Sat. Fat (g)	29	4
Carbohydrate (g)	106	16
Sugars (g)	22	3
Protein (g)	57	9
Salt (g)	4.76	0.72

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8)** Egg **9)** Mustard **11)** Soya **13)** Gluten **14)** Sulphites

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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Make 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 low sided wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Halloumi

Lay the **halloumi** in the pan and cook until golden brown, 3-4 mins per side. Once golden, add the **smoked paprika** and **honey mixture**, turning the **halloumi** to coat it in the glaze. Remove the pan from the heat.



Prep the Veg

Meanwhile, halve, peel and thinly slice the **red onion**. Trim the root from the **baby gem** and set aside **1 leaf** per person (to put in your **burger** later). Halve the **lettuce** lengthways, then thinly slice widthways. Pop the **sliced red onion** into a small bowl with the **red wine vinegar**, a pinch of **salt** and the **sugar** (see ingredients for amount). Mix well to combine and set aside. Slice the **halloumi** lengthways into 2 slices per person. Mix the **smoked paprika** and **honey** together in a small bowl.



Finish Up

Meanwhile, halve the **burger buns** and pop into the oven to warm through, 2-3 mins. In a small bowl combine the **mayo** with **half** the **chipotle**, mix well. Pop the **sliced baby gem** into a bowl with the remaining **chipotle paste** a drizzle of **olive oil** and **three-quarters** of the **pickled red onion** and the **vinegar**. Mix well to combine and season with **salt** and **pepper**.



Burger Time

Heat a drizzle of **oil** in a large frying pan on a medium-high heat. When hot, add the **Vivera plant-based burgers** and fry until golden and crispy on both sides, 3-4 mins per side. Once cooked, transfer to a plate and cover in foil to stay warm. Wipe out the pan and return to the heat.



Time to Serve

Pop a **burger bun** on each plate, spread the **chipotle mayo** on the base and top with a **Vivera burger**. Share the **glazed halloumi** on the **burger** and top with the remaining **pickled red onion** and reserved **baby gem leaf**. Share the **wedges** alongside with the **salad**.

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.