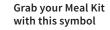
Crumbed Haloumi Burger with Seasoned Fries & Tartare Sauce

TAKEAWAY FAVES









Haloumi

Potato



Nan's Special Seasoning

Tomato

Baby Cos Lettuce

Herb Crumbing



Bake-At-Home **Mustard Cider**



Dressing

Burger Buns

Tartare Sauce





Prep in: 20-30 mins Ready in: 30-40 mins

Eat Me Early* *Custom Recipe only There's nothing quite like a golden crumb on haloumi to cheer you up – that's just simple science. Pop it in a hamburger bun with tomato, lettuce and creamy tartare sauce, then add seasoned fries for an unbeatable dinner combo.

Pantry items Olive Oil, Plain Flour, Egg

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper \cdot Large frying pan

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
haloumi	1 packet	2 packets		
potato	2	4		
Nan's special seasoning	1 medium sachet	1 large sachet		
tomato	1	2		
baby cos lettuce	½ head	1 head		
plain flour*	2 tbs	1/4 cup		
egg*	1	2		
herb crumbing mix	1 medium packet	1 large packet		
bake-at-home burger buns	2	4		
mustard cider dressing	1 packet	2 packets		
tartare sauce	2 medium packets	4 medium packets		
chicken breast**	1 small packet	2 small packets OR 1 large packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5099kJ (1219Cal)	761kJ (182Cal)
Protein (g)	40.9g	6.1g
Fat, total (g)	70.8g	10.6g
- saturated (g)	21.1g	3.1g
Carbohydrate (g)	100.8g	15g
- sugars (g)	16.2g	2.4g
Sodium (mg)	2544mg	380mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4700kJ (1123Cal)	631kJ (151Cal)
Protein (g)	57.8g	7.8g
Fat, total (g)	52.8g	7.1g
- saturated (g)	8.1g	1.1g
Carbohydrate (g)	99.7g	13.4g
- sugars (g)	15.2g	2g
Sodium (mg)	1593mg	214mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- In a medium bowl, add haloumi and cover with water.
- · Cut potato into fries.
- Place fries on a lined oven tray.
- Sprinkle over Nan's special seasoning, drizzle with olive oil, season with a pinch of salt and toss to coat.
- · Bake until tender, 20-25 minutes.



Get prepped

- Meanwhile, slice tomato into thin rounds.
- Roughly chop baby cos lettuce (see ingredients).



Crumb the haloumi

- With the fries have 10 minutes remaining, drain haloumi and pat dry. Slice haloumi horizontally to get 1 piece per person.
- In a shallow bowl, place the plain flour. In a second shallow bowl, whisk the egg. In a third shallow bowl, place herb crumbing mix.
- Dip haloumi slices into flour mixture, followed by egg and finally in herb crumbing mix. Set aside on a plate.

Custom Recipe: If you've swapped to chicken breast, place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks. Crumb chicken as above.



Cook the haloumi

- In a large frying pan, heat enough **olive oil** to coat the base over medium-high heat.
- Cook **haloumi** until golden brown, **2 minutes** each side. Set aside on a paper towel-lined plate.

TIP: Add extra oil if needed so the haloumi does not stick to the pan.

Custom Recipe: Heat pan as above. Cook crumbed chicken, in batches, until golden and cooked through (when no longer pink inside), 3-5 minutes each side. Transfer to a paper towel-lined plate.



Heat the burger buns

 Halve bake-at-home burger buns and bake directly on a wire oven rack until heated through,
2-3 minutes.



Serve up

- Meanwhile, in a medium bowl, combine cos lettuce and mustard cider dressing.
- Spread each bun base with half the tartare sauce. Top with crumbed haloumi, tomato slices and a handful of cos lettuce.
- Serve with seasoned fries and remaining tartare sauce. Enjoy!



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