



Haloumi & Chipotle Mayo Burger

with Spiced Sweet Potato Fries

Grab your Meal Kit with this symbol



Sweet Potato



Paprika Spice Blend



Haloumi



Mayonnaise



Mild Chipotle Sauce



Tomato



Brown Onion



Beetroot



Bake-At-Home Burger Buns



Mixed Salad Leaves

Hands-on: 20-30 mins
Ready in: 35-45 mins

This squeaky burger gets a big "yes, please!" from all of our recipe testers, and for good reason. With tangy beetroot relish, smokey mild chipotle mayo and a fresh touch from tomato and salad leaves, every bite is a true delight.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
paprika spice blend	1 sachet	2 sachets
haloumi	1 packet	2 packets
mayonnaise	1 packet (40g)	2 packets (80g)
mild chipotle sauce	½ packet	1 packet
tomato	1	2
brown onion	1	2
beetroot	1	2
balsamic vinegar*	2 tbs	¼ cup
brown sugar*	1 tbs	2 tbs
water*	⅓ cup	⅔ cup
bake-at-home burger buns	2	4
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4022kJ (961Cal)	575kJ (137Cal)
Protein (g)	33.9g	4.8g
Fat, total (g)	44.4g	6.4g
- saturated (g)	17.8g	2.5g
Carbohydrate (g)	96.8g	13.8g
- sugars (g)	42.3g	6g
Sodium (mg)	1496mg	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.



Bake the sweet potato fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Drizzle with **olive oil**, sprinkle with the **paprika spice blend** and season with **pepper**. Toss to coat. Bake until tender, **20-25 minutes**.

TIP: Divide the sweet potato between two trays if it can't fit in a single layer!



Prep the haloumi

While the sweet potato is baking, cut the **haloumi** into 1cm slices (you should get 2 pieces per person).



Get prepped

In a small bowl, combine the **mayonnaise** and **mild chipotle sauce** (see ingredients). Thinly slice the **tomato**. Thinly slice the **brown onion**. Grate the **beetroot** (unpeeled).

TIP: Wear rubber gloves when grating the beetroot to avoid staining your hands.



Cook the relish

Heat a good drizzle of **olive oil** in a large frying pan over a medium-high heat. Add the **onion** and cook until softened, **3-4 minutes**. Add the **beetroot**, **balsamic vinegar** and **brown sugar** and cook until softened, **2-3 minutes**. Add the **water** and cook, stirring occasionally, until reduced, **5-6 minutes**. Season with **salt** and **pepper**.

TIP: Store any leftover beetroot relish in the fridge!



Cook the haloumi

When the fries have **5 minutes** cook time remaining, return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **haloumi** until golden brown, **1-2 minutes** each side. Meanwhile, place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



Serve up

Divide the spiced sweet potato fries between plates. Spread the burger buns with the chipotle mayonnaise and top with the beetroot relish, **mixed salad leaves**, haloumi and tomato. Serve with any remaining chipotle mayonnaise on the side.

Enjoy!