



Honey-Glazed Haloumi Burger

with Dill-Parsley Sauce & Corn Cob

VEGGIE FAVES

CLIMATE SUPERSTAR

Grab your meal kit with this number

21



Haloumi



Corn



Bake-At-Home
Burger Buns



Dill & Parsley
Mayonnaise



Mixed Salad
Leaves



Mustard Cider
Dressing



Chicken
Breast



Cheddar
Cheese

Prep in: 15-25 mins
Ready in: 20-30 mins

Serve up a hearty meat-free burger with a golden "patty" of haloumi that's coated in a sweet honey glaze! We've added our famous dill and parsley mayo and a tangy mixed leaves salad to turn this easy dinner into a taste sensation.

Pantry items

Olive Oil, Honey

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
haloumi	1 packet	2 packets
corn	2 cobs	4 cobs
honey*	1 tsp	2 tsp
bake-at-home burger buns	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
mustard cider dressing	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4272kJ (1021cal)	515kJ (123cal)
Protein (g)	37g	4.5g
Fat, total (g)	54.1g	6.5g
- saturated (g)	20.5g	2.5g
Carbohydrate (g)	89.8g	10.8g
- sugars (g)	26.6g	3.2g
Sodium (mg)	1809mg	218mg
Dietary Fibre (g)	16.8g	2g

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.

1



Get prepped

- Boil the kettle.
- To a medium bowl, add **haloumi** and cover with **water** to soak.
- Half-fill a medium saucepan with boiling water. Cook **corn** in the boiling water until tender and bright yellow, **5 minutes**. Drain and set aside.

3



Heat the buns

- Place **bake-at-home burger buns** on a plate and microwave for **1 minute**.
- Halve **buns** and toast, cut-side down, in the frying pan over medium-high heat until golden, **3-4 minutes**.

TIP: If you don't have a microwave, you can bake the buns straight on the wire rack at 180°C/160°C fan-forced for 3 minutes, or until heated through.

2



Cook the haloumi

- Drain **haloumi** and pat dry. Cut **haloumi** into 2cm thick slices.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Add the **honey**, turning **haloumi** to coat. Transfer to a plate.

4



Serve up

- Build your burgers by spreading a layer of **dill & parsley mayonnaise** on the base.
- Dress the **mixed salad leaves** with **mustard cider dressing**.
- Top bun bases with honey-glazed haloumi and a handful of mixed salad leaves.
- Serve the burgers with the corn cobs (spread with a little butter if you like!) and the salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS



SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.



ADD CHEDDAR CHEESE

Sprinkle over buns before warming.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

