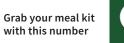


Honey-Glazed Haloumi Burger with Dill-Parsley Sauce & Corn Cob

VEGGIE FAVES

CLIMATE SUPERSTAR











Bake-At-Home



Dill & Parsley

Mayonnaise

Burger Buns





Leaves



Dressing





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

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.



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.



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.



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.



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!



