

Crumbed Haloumi Burger

with Corn Cobs & Caramelised Onion

Grab your Meal Kit
with this symbol



Corn



Tomato



Brown Onion



Nan's Special
Seasoning



Panko Breadcrumbs



Bake-At-Home
Burger Buns



Mixed Salad
Leaves



Haloumi



Smokey Aioli

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

Serve up a hearty, meat-free burger with a golden "patty" of crumbed haloumi! We've added creamy, smokey aioli and sweet caramelised onion to turn this easy dinner into a taste sensation.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Plain Flour, Egg

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
tomato	1	2
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
haloumi	1 packet	2 packets
plain flour*	1 tbs	2 tbs
Nan's special seasoning	1 medium sachet	1 large sachet
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
bake-at-home burger buns	2	4
smokey aioli	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4006kJ (957Cal)	812kJ (194Cal)
Protein (g)	37g	7.5g
Fat, total (g)	46.9g	9.5g
- saturated (g)	19.3g	3.9g
Carbohydrate (g)	91g	18.4g
- sugars (g)	20.1g	4.1g
Sodium (mg)	2028mg	411mg

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

- Cut **corn** cob in half. Thinly slice **tomato** into rounds. Thinly slice **brown onion**.
- Bring a medium saucepan of salted water to the boil.

4



Cook the corn

- While the haloumi is cooking, cook **corn** in the saucepan of boiling water until tender and bright yellow, **5 minutes**.
- Drain **corn**, then set aside.

2



Caramelize the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring often, until softened, **5-6 minutes**.
- Add the **balsamic vinegar**, the **brown sugar** and a splash of **water**. Mix well. Cook until dark and sticky, **3-5 minutes**.
- Transfer to a small bowl.

5



Toast the buns

- Place **bake-at-home burger buns** on a microwave-safe plate. Microwave for **1 minute**.
- Wash and dry frying pan, then return to medium-high heat. Halve the buns, then toast, cut-side down, until golden, **3-4 minutes**.

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

3



Cook the haloumi

- Slice **haloumi** horizontally to get one thin piece per person.
- In a shallow bowl, combine the **plain flour** and **Nan's special seasoning**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **panko breadcrumbs**.
- Dip **haloumi** into **flour mixture** to coat, then into the **egg** and finally in the **breadcrumbs**. Set aside on a plate.
- Wipe out frying pan, then return to medium-high heat with enough **olive oil** to coat the base. When oil is hot, cook **haloumi** until golden brown, **2 minutes** each side. Transfer to a paper towel-lined plate.

6



Serve up

- Spread toasted bun bases with **smokey aioli**.
- Top with **mixed salad leaves**, crumbed haloumi, caramelized onion and sliced tomato.
- Serve with corn cobs (spread with a little butter, if you'd like!). Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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