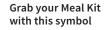


# Crumbed Haloumi Burger with Corn Cobs & Caramelised Onion













**Brown Onion** 





Burger Buns

Haloumi

Nan's Special

Seasoning

Panko Breadcrumbs



Leaves



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, quick caramelised onion, and a sweet and juicy corn cob side 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

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	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

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3998kJ (956Cal)	810kJ (194Cal)
Protein (g)	36.9g	7.5g
Fat, total (g)	46.9g	9.5g
- saturated (g)	19.4g	3.9g
Carbohydrate (g)	91g	18.4g
- sugars (g)	20.3g	4.1g
Sodium (mg)	2030mg	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.



## 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.



### Caramelise the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook onion, stirring regularly, 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.



#### 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 egg and finally in breadcrumbs. Set aside on a plate.
- Wipe out frying pan, then return to mediumhigh 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.



#### 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.



# 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 mediumhigh 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.



## Serve up

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

