



Crumbed Haloumi Burger & Smokey Aioli

with Caramelised Onions

Grab your Meal Kit with this symbol



Haloumi



Brown Onion



Corn



Tomato



Panko Breadcrumbs



Bake-At-Home Burger Buns



Smokey Aioli



Mixed Salad Leaves

Hands-on: 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
haloumi	1 block	2 blocks
brown onion	1	2
corn	1 cob	2 cobs
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1 tsp	2 tsp
plain flour*	1 tbs	2 tbs
egg*	1	2
panko breadcrumbs	1 packet	2 packets
bake-at-home burger buns	2	4
smokey aioli	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 bag (30g)	1 bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4124kJ (985Cal)	845kJ (201Cal)
Protein (g)	36.5g	7.5g
Fat, total (g)	55.7g	11.4g
- saturated (g)	19.6g	4g
Carbohydrate (g)	80g	16.4g
- sugars (g)	18.8g	3.9g
Sodium (mg)	1302mg	267mg

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 the **haloumi** in half crossways to get 1 thin steak per person. Thinly slice the **brown onion**. Cut the **corn** cob in half. Thickly slice the **tomato**. Bring a medium saucepan of salted water to the boil.



Boil the corn

While the haloumi is cooking, cook the **corn** in the boiling water until tender and bright yellow, **5 minutes**. Drain.



Caramelize the onion

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



Toast the burger buns

Place the **bake-at-home burger buns** on a plate and microwave for **1 minute**. Cut the **buns** in half. Wipe out the frying pan and return to a medium-high heat. Add the **buns**, cut-side down, and toast until golden, **3-4 minutes**.

TIP: If you prefer, you can bake the buns in a 220°C/200°C fan-forced oven until heated through, 3-4 minutes.



Cook the haloumi

While the onion is caramelising, combine the **plain flour** and a pinch of **salt** and **pepper** in a shallow bowl. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **haloumi** slices into the **flour mixture**, followed by the **egg** and finally in the **panko breadcrumbs**. Set aside on a plate. When the onion is done, wipe out the pan and return to a medium-high heat with enough **oil** to coat the base of the pan. Cook the **haloumi** until golden brown, **2 minutes** each side. Transfer to a plate lined with paper towel.



Serve up

Build your burgers by spreading a layer of **smokey aioli** over the base of a bun. Top with the **mixed salad leaves**, haloumi, caramelised onion and tomato. Serve with the corn cobs (spread with a little butter if you like!).

Enjoy!