



# Haloumi & Beetroot Relish Burger

with Spiced Sweet Potato Fries

Grab your Meal Kit with this symbol



Sweet Potato



Paprika Spice Blend



Haloumi



Mayonnaise



Mild Chipotle Sauce



Tomato



Brown Onion



Beetroot



Bake-At-Home Burger Buns



Mixed Salad Leaves

Hands-on: 20-30 mins  
Ready in: 35-45 mins

This squeaky burger gets a big "yes, please!" from all of our recipe testers, and for good reason. With tangy beetroot relish, smokey mild chipotle mayo and a fresh touch from tomato and salad leaves, every bite is a true delight.

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar



## 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

Oven tray lined with baking paper  
Medium frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
paprika spice blend	1 sachet	2 sachets
haloumi	1 packet	2 packets
mayonnaise	1 packet (40g)	2 packets (80g)
mild chipotle sauce	½ packet (20g)	1 packet (40g)
tomato	1	2
brown onion	1	2
beetroot	1	2
balsamic vinegar*	2 tbs	½ cup
brown sugar*	1 tbs	2 tbs
water*	½ cup	¾ cup
bake-at-home burger buns	2	4
mixed salad leaves	1 bag (30g)	1 bag (60g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	4190kJ (1001Cal)	599kJ (143Cal)
Protein (g)	33.5g	4.8g
Fat, total (g)	48.6g	7g
- saturated (g)	19.1g	2.7g
Carbohydrate (g)	97.8g	14g
- sugars (g)	41.8g	6g
Sodium (mg)	1783mg	255mg

### Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1. Bake the sweet potato fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm fries. Place the **sweet potato** on the oven tray lined with baking paper. **Drizzle** with **olive oil**, **sprinkle** with the **paprika spice blend** and season with a **pinch** of **pepper**. Toss to coat. Bake on the top rack until tender, **20-25 minutes**.

**TIP:** Spread the sweet potato across two trays if it can't fit in a single layer!



## 4. Cook the relish

In a medium frying pan, heat a **good drizzle** of **olive oil** over a medium-high heat. Add the **onion** and cook until softened, **3-4 minutes**. Add the **beetroot**, **balsamic vinegar** and **brown sugar** and cook until softened, **2-3 minutes**. Add the **water** and cook, stirring occasionally, until reduced, **5-6 minutes**. Season with a **pinch** of **salt** and **pepper**. Transfer to a bowl.



## 2. Prep the haloumi

While the sweet potato is baking, cut the **haloumi** into 1cm slices (you should get 2 pieces per person). Place the **haloumi slices** in a small bowl of **cold water** and set aside to soak for **5 minutes**.

**TIP:** Soaking the haloumi helps mellow out the saltiness!



## 5. Cook the haloumi

When the fries have **5 minutes** cook time remaining, drain the **haloumi** and pat dry with paper towel. Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **haloumi** and cook until golden brown, **2 minutes** each side. While the **haloumi** is cooking, place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **3 minutes**.



## 3. Get prepped

In a small bowl, combine the **mayonnaise** and **mild chipotle sauce** (see ingredients list). Thinly slice the **tomato**. Thinly slice the **brown onion**. Grate the **beetroot** (unpeeled).

**TIP:** Wear gloves while prepping the beetroot to prevent stained fingers!



## 6. Serve up

Divide the spiced sweet potato fries between plates. Cut the burger buns and spread the bases with the chipotle mayonnaise. Top with the beetroot relish, mixed salad leaves, haloumi and tomato. Serve with any remaining chipotle mayonnaise.

**TIP:** Store any leftover beetroot relish in the fridge!

**Enjoy!**