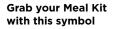


Haloumi & Beetroot Relish Burger

with Spiced Sweet Potato Fries







Sweet Potato



Blend



Haloumi





Mild Chipotle



Tomato

Sauce



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 vou 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
refer to method	refer to method
2	4
1 sachet	2 sachets
1 packet	2 packets
1 packet (40g)	2 packets (80g)
½ packet (20g)	1 packet (40g)
1	2
1	2
1	2
2 tbs	⅓ cup
1 tbs	2 tbs
⅓ cup	⅔ cup
2	4
1 bag (30g)	1 bag (60g)
	refer to method 2 1 sachet 1 packet 1 packet (40g) ½ packet (20g) 1 1 1 2 tbs 1 tbs ⅓ cup 2 1 bag

^{*}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 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!



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!



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!



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.



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 mediumhigh 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.



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!