

MEDITERRANEAN HALOUMI, PESTO & ONION JAM BURGER with Golden Potato Wedges





Add haloumi to a burger!





Potato







Brown Onion

Tomat





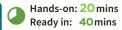
Bake-at-Home Burger Buns

Mixed Salad Leaves



Traditional Pesto

Pantry Staples: Olive Oil, Balsamic Vinegar, Water, Brown Sugar



We're so excited about this burger! Crispy chunks of squeaky level one haloumi and bold pesto on a baked roll will delight your tastebuds. And along with a side of potato wedges? Let's just say you won't need the local pub's burger menu on hand when you've got this recipe under your belt.

START

Our fruit and veggies need a little wash before you use them!! You will need: chef's knife, chopping board, oven tray lined with baking paper, two medium frying pans, wooden spoon, tongs and a medium bowl.



Preheat the oven to 240°C/220°C fanforced. Slice the potato (unpeeled) into 1 cm thick wedges. Place the potato on the oven tray lined with baking paper. Drizzle with olive oil and season with a pinch of salt and pepper. Toss to coat and place in the oven to bake for 25-30 minutes, or until golden and tender.



MAKE THE ONION JAM
While the potatoes are baking, finely slice the brown onion. Heat a drizzle of olive oil in a medium frying pan over a mediumhigh heat. Add the brown onion and cook, stirring, for 5-6 minutes, or until soft. Add the warm water (check ingredients list for the amount), brown sugar and 1/2 of the balsamic vinegar and simmer until the liquid is nearly evaporated and the mixture is slightly sticky. Season with a pinch of salt and pepper.



Slice the haloumi (use suggested amount) lengthways into 2 cm pieces (you should get 2 pieces per person). Heat a drizzle of olive oil in a second medium frying pan over a medium-high heat. *TIP: Haloumi releases liquid as it cooks so don't add too much olive oil! Add the haloumi and cook for 2 minutes on one side, or until golden on the bottom. Carefully flip and cook for a further 1 minute on the other side, or until browned.



WARM THE BUNS
While the haloumi is cooking, place the bake-at-home burger buns directly onto the wire racks in the oven and cook for 3 minutes, or until heated through. Slice in half.

Finely slice the **tomato**.



DRESS THE SALAD LEAVES
In a medium bowl, toss the
mixed salad leaves (reserve some for the
burgers) with the remaining balsamic vinegar
and olive oil (1 tbs for 2 people/ 2 tbs for
4 people). Season to taste with a pinch of
salt and pepper. *TIP: Dress your salad just
before serving to prevent soggy leaves.



Divide the burger buns between plates and spread a dollop of the **traditional pesto** on the base. Top with a handful of mixed salad leaves, a tomato slice, the grilled haloumi and a dollop of the caramelised onion jam. Serve the potato wedges on the side.

ENJOY!

2 4 PEOPLE

INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	400 g	800 g
brown onion	1	2
warm water*	3 tsp	6 tsp
brown sugar*	2 tsp	1 tbs
balsamic vinegar*	1 tbs	2 tbs
haloumi	½ block (90 g)	1 block (180 g)
bake-at-home burger buns	2	4
tomato	1	2
mixed salad leaves	1 bag	1 bag
traditional pesto	1 tub (50 g)	1 tub (100 g)

*Pantry Items

PER SERVING	PER 100G
3170kJ (757Cal)	551kJ (132Cal)
26.1g	4.5g
34.3g	6.0g
12.6g	2.2g
78.7g	13.7g
14.2g	2.5g
1150mg	200mg
	26.1g 34.3g 12.6g 78.7g 14.2g

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo

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