



MEDITERRANEAN HALOUMI, PESTO & ONION JAM BURGER

with Golden Potato Wedges



Add haloumi to a burger!



Potato



Haloumi



Brown Onion



Tomato



Bake-at-Home Burger Buns



Mixed Salad Leaves



Traditional Pesto

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



Hands-on: 20 mins
Ready in: 40 mins

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.

BEFORE YOU 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**.



1 BAKE THE POTATO

Preheat the oven to **240°C/220°C fan-forced**. 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.



4 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**.



2 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 medium-high 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**.



5 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.**



3 COOK THE HALOUMI

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.



6 SERVE UP

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

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3170kJ (757Cal)	551kJ (132Cal)
Protein (g)	26.1g	4.5g
Fat, total (g)	34.3g	6.0g
- saturated (g)	12.6g	2.2g
Carbohydrate (g)	78.7g	13.7g
- sugars (g)	14.2g	2.5g
Sodium (g)	1150mg	200mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722
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2017 | WK51 | V3

