



Honey-Glazed Haloumi Burger

with Dill-Parsley Sauce & Corn on the Cob

Grab your Meal Kit with this symbol



Corn



Tomato



Haloumi



Bake-At-Home Burger Buns



Dill & Parsley Mayonnaise



Deluxe Salad Mix



Ranch Dressing



Chicken Breast

Prep in: **15-25 mins**
Ready in: **20-30 mins**

Eat Me Early*
**Custom Recipe only*

Serve up a hearty meat-free burger with a golden "patty" of haloumi that's coated in a sweet honey glaze! We've added our famous dill and parsley mayo and a creamy ranch salad to turn this easy dinner into a taste sensation.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Honey

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 with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
tomato	1	2
haloumi	1 packet	2 packets
honey*	1 tsp	2 tsp
bake-at-home burger buns	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet
deluxe salad mix	1 medium packet	1 large packet
ranch dressing	1 packet	2 packets
chicken breast**	1 small packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3487kJ (833Cal)	872kJ (208Cal)
Protein (g)	29.7g	7.4g
Fat, total (g)	50g	12.5g
- saturated (g)	19g	4.8g
Carbohydrate (g)	62.9g	15.7g
- sugars (g)	15.8g	4g
Sodium (mg)	1558mg	390mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3095kJ (740Cal)	652kJ (156Cal)
Protein (g)	45.9g	9.7g
Fat, total (g)	32.4g	6.8g
- saturated (g)	6.2g	1.3g
Carbohydrate (g)	61.7g	13g
- sugars (g)	14.8g	3.1g
Sodium (mg)	611mg	129mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

- Bring a medium saucepan of salted water to the boil.
- Cut **corn** cob in half. Cut **tomato** into thin slices. Cut **haloumi** in half crossways to get 1 slice per person.
- In a medium bowl, add **haloumi** and cover with water.
- Cook **corn** in the boiling water until tender and bright yellow, **5 minutes**. Drain and set aside.

3



Bake the buns

- Place **bake-at-home burger buns** on a plate and microwave for **1 minute**.
- Return frying pan to medium-high heat. Halve **buns** and toast, cut-side down, until golden, **3-4 minutes**.

TIP: If you don't have a microwave, you can bake the buns straight on the wire rack at 180°C/160°C fan-forced for 3 minutes, or until heated through.

2



Cook the haloumi

- Drain **haloumi** and pat dry.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Add the **honey** and turn to coat. Remove from heat. Transfer to a plate.

Custom Recipe: If you've swapped to chicken breast, place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks. Heat pan as above. Cook chicken steaks until cooked through (when no longer pink inside), 3-6 minutes each side (cook in batches if your pan is getting crowded). Transfer to a plate.

4



Serve up

- Build your burgers by spreading a layer of **dill & parsley mayonnaise** over the base of each bun.
- Top with a handful of the **deluxe salad mix**, tomato and haloumi.
- Dress the remaining salad mix with **ranch dressing**.
- Serve the burgers with the corn cobs (spread with a little butter if you like!) and the salad. Enjoy!

Rate your recipe

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