



# Quick Spiced Haloumi Burger

with Tartare Sauce & Corn on the Cob

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Corn



Tomato



Deluxe Salad Mix



Haloumi



Nan's Special Seasoning



Bake-At-Home Burger Buns



Tartare Sauce



Ranch Dressing

Hands-on: **15-25 mins**  
Ready in: **20-30 mins**

Serve up a hearty meat-free burger with a golden "patty" of haloumi that's coated in our popular Nan's special seasoning! We've added tartare sauce and a creamy salad to turn this easy dinner into a taste sensation.

### Pantry items

Olive Oil

## 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 · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
tomato	1	2
deluxe salad mix	1 bag (150g)	1 bag (300g)
haloumi	1 block	2 blocks
Nan's special seasoning	1 sachet	2 sachets
bake-at-home burger buns	2 buns	4 buns
tartare sauce	1 medium sachet	1 large sachet
ranch dressing	1 tub (30g)	2 tubs (60g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3424kJ (818Cal)	855kJ (204Cal)
Protein (g)	30.6g	7.6g
Fat, total (g)	49.6g	12.4g
- saturated (g)	18.1g	4.5g
Carbohydrate (g)	56.6g	14.1g
- sugars (g)	14.7g	14.1g
Sodium (mg)	1700mg	424mg

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.



## Get prepped

Bring a medium saucepan of salted water to the boil. Cut the **corn** cob in half. Slice the **tomato** into thick rounds.



## Cook the corn

Cook the **corn** in the boiling water until tender and bright yellow, **5 minutes**. Drain.



## Prep the haloumi

Slice the haloumi horizontally to get 1 thin piece per burger bun and pat dry. On a plate, combine the **haloumi**, **Nan's special seasoning** and a drizzle of **olive oil**.



## Cook the haloumi

Heat a large frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **haloumi** until golden brown, **1-2 minutes** each side. Transfer to a plate lined with a paper towel.



## Heat the buns

Microwave the **bake-at-home burger buns** on a plate for **1 minute**. Halve the buns and toast in the frying pan over a medium-high heat until golden, **2-3 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.



## Serve up

Build your burgers by spreading a layer of **tartare sauce** over the base of a **bun**. Top with a handful of the **deluxe salad leaves**, **tomato** and spiced **haloumi**. Dress the remaining salad leaves with **ranch dressing**. Serve the burgers with the corn cobs (spread with a little butter if you like!) and the salad.

## Enjoy!

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