

Pesto Haloumi Burgers with Rosemary Sweet Potato Chips

We're so excited about this burger! Crispy chunks of squeaky haloumi and bold pesto on a crispy baked roll will delight your tastebuds, and along with side of crunchy sweet potato chips? Let's just say you won't need that pub burger menu with this recipe: under your belt.



Prep: 10 mins Cook: 40 mins Total: 50 mins





high fibre

Pantry Items



Olive Oil



Sweet Potato



Rosemary



Bake-At-Home



Haloumi



Rocket Leaves





Tomato

2P	4P	Ingredients	
400 g	800 g	sweet potato, unpeeled & cut into chips	
3 tsp	6 tsp	olive oil *	
1 bunch	2 bunches	rosemary, leaves picked & finely chopped	
2	4	bake-at-home burger buns	
½ block	1 block	haloumi, sliced	
1 bag	2 bags	rocket leaves, washed	
1	2	tomato, sliced	
2 tbs	4 tbs	traditional pesto (recommended amount)	

#	Ingredient features
	in another recipe

Pantry Items

Pre-preparation

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Energy	2910	Kj			
Protein	27.9	g			
Fat, total	32.2	g			
-saturated	10.1	g			
Carbohydrate	65.3	g			
-sugars	14.6	g			
Sodium	1130	mg			

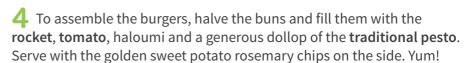
Disclaimer: Sweet potatoes naturally vary in size, we may over supply you but please use the weight stated for this recipe.



You will need: chef's knife, chopping board, oven tray lined with baking paper, tongs and a medium frying pan.

- Preheat the oven to 200°C/180°C fan-forced.
- 2 Place the **sweet potato** on the lined oven tray and toss in the **olive oil** and **rosemary**. Season with **salt** and **pepper** and cook for **35-40 minutes** or until tender and golden. Add the **bake-at-home burger buns** to the oven in the last **5 minutes** to bring them to life.











Did you know? Pesto originated in Genoa, the capital city of Liguria in Northern Italy.