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*

level 1

high fibre

Pantry Items

Olive Oil

Sweet Potato

Rosemary

Bake-At-Home Burger Buns

Haloumi

Rocket Leaves

Tomato

Traditional Pesto

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

Nutrition per serve

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.*

1 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.

3 Just before serving, heat a greased medium frying pan over a medium-high heat. Add the **haloumi slices** and cook for **1-2 minutes** on each side or until golden.

4 To assemble the burgers, halve the buns and fill them with the **rocket**, **tomato**, haloumi and a generous dollop of the **traditional pesto**. Serve with the golden sweet potato rosemary chips on the side. Yum!

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