



Halloumi and Roasted Aubergine Burger with Harissa Relish, Rocket and Wedges

22

Classic 35-40 Minutes • Mild Spice • 1 of your 5 a day • Veggie



Potatoes



Aubergine



Halloumi



Burger Bun



Onion Marmalade



Harissa Paste



Rocket

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, kitchen paper and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Aubergine**	½	1	1
Halloumi** 7)	225g	337g	450g
Burger Bun 13)	2	3	4
Onion Marmalade	20g	30g	40g
Harissa Paste 14)	25g	50g	50g
Rocket**	20g	40g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3279 / 784	645 / 154
Fat (g)	34.7	6.8
Sat. Fat (g)	17.2	3.4
Carbohydrate (g)	83.7	16.5
Sugars (g)	16.9	3.3
Protein (g)	37.9	7.4
Salt (g)	3.59	0.71

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.


Contact

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Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the middle shelf until golden, 30-40 mins. Turn halfway through.



Harissa Relish Time

Meanwhile, in a small bowl, mix together the **onion marmalade** and **harissa paste** (see ingredients for amount - use less if you'd prefer things milder).

Set your **harissa relish** aside until serving.



Get Prepped

Meanwhile, trim the **aubergine** (see ingredients for amount), then slice into rounds approximately 1cm thick.

Cut the **halloumi** into slices (3 per person), then place them into a small bowl of **cold water** and leave to soak.

Halve the **burger buns**.



Hey Halloumi

When the **aubergine** has roughly 10 mins left to roast, remove the **halloumi slices** from the **cold water**. Pop them onto a plate lined with kitchen paper and pat them dry.

Heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, add the **halloumi** and fry until golden, 2-3 mins each side. Remove from the heat.

When the **aubergine** has 2-3 mins left, add the **burger buns** to the same tray to warm through for the remaining time.



Roast the Aubergine

Pop the **aubergine** onto another baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

Roast the **aubergine** on the top shelf of your oven until soft and golden, 20-25 mins. Turn halfway through.



Assemble and Serve

When ready, top your **bun bases** with a little **rocket**, then the **halloumi slices** and **roasted aubergine rounds**.

Spread the **harissa relish** over the **bun lids** and sandwich shut.

Serve your **burgers** with the **wedges** and any remaining **rocket** alongside.

Enjoy!