



Honey Lime Glazed Halloumi Burger with Peri Peri Wedges and Avocado Salsa

22

Classic 35-40 Minutes • Medium Spice • 2 of your 5 a day • Veggie



Potatoes



Peri Peri
Seasoning



Medium Tomato



Halloumi



Garlic Clove



Lime



Avocado



Honey



Burger Bun

Pantry Items

Oil, Salt, Pepper, Olive Oil, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Baking tray, bowl, aluminium foil, kitchen paper, frying pan and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Peri Peri Seasoning	1 sachet	1 sachet	2 sachets
Medium Tomato	1	2	2
Halloumi** 7)	225g	337g	450g
Garlic Clove***	1	2	2
Lime**	1	1	1
Avocado	1	2	2
Honey	15g	22g	30g
Burger Bun 13)	2	3	4

Pantry	2P	3P	4P
Olive Oil for the Salsa*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	600g	100g
Energy (kJ/kcal)	4356/1041	726/173
Fat (g)	59.1	9.8
Sat. Fat (g)	21.3	3.6
Carbohydrate (g)	93.3	15.5
Sugars (g)	18.5	3.1
Protein (g)	38.6	6.4
Salt (g)	3.56	0.59

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

Allergens

7) Milk 13) Cereals containing gluten

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to helloworldfresh.co.uk or use our app to rate this recipe

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

You can recycle me!



Roast the Spicy 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**, **pepper** and the **peri peri seasoning**. Toss to coat.

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

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Fry and Glaze the Halloumi

When the **wedges** have 10 mins left, 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 large frying pan on medium-high heat.

Once hot, lay in the **halloumi** and fry until golden brown, 2-3 mins on each side.

Remove from the heat and allow to cool slightly, 1-2 mins, then squeeze in the **honey** and remaining **lime juice**. Turn to glaze the **halloumi**. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.**



Prep Time

While the **wedges** cook, slice the **tomato** into 2-3 slices per person.

Drain the **halloumi**, then cut into 3 slices per person. Place them into a small bowl of **cold water** and leave to soak.

Pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Add the **parcel** to the tray of **potato wedges** to roast until soft, 10-12 mins.



Mix the Garlic Mayo

When the **wedges** are nearly ready, halve the **burger buns**. Pop them onto a baking tray and into the oven to warm through, 2-3 mins.

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.

Dry the (now empty) **halloumi** bowl, then add the **roasted garlic** and **mayo** (see pantry for amount). Mix to combine.



Make your Avocado Salsa

Meanwhile, halve the **lime**.

Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board, then cut into 1cm chunks.

Pop the **avocado** into a small bowl. Squeeze in **half the lime juice** and season with **salt** and **pepper**, then stir in the **olive oil for the salsa** (see pantry for amount). Set your **avocado salsa** aside.



Assemble and Serve

When everything's ready, spread the **bun bases** with the **garlic mayo**, then top with the **glazed halloumi** and **tomato slices**. Drizzle over any remaining **honey glaze** from the pan and top with the **bun lids**.

Serve your **burgers** on plates with the **peri peri wedges** and **avocado salsa** alongside.

Enjoy!