



Bacon Wrapped Halloumi & Avocado Bap with Spicy Mayonnaise

Breakfast 25-30 Minutes • Mild Spice

10A

Find all your unchilled Market items in bag A.



Halloumi



Streaky Bacon



Avocado



Sriracha Sauce



Mayonnaise



Sliced Burger Buns

Pantry Items

Oil, Salt, Pepper, Tomato Ketchup

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

Kitchen paper, baking tray and bowl.

Ingredients

Ingredients	Quantity
Halloumi** 7)	225g
Streaky Bacon**	6 rashers
Avocado	1
Sriracha Sauce	30g
Mayonnaise 8) 9)	32g
Sliced Burger Buns 13)	2

Pantry	Quantity
Tomato Ketchup*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	364g	100g
Energy (kJ/kcal)	3921 /937	1079 /258
Fat (g)	61.8	17.0
Sat. Fat (g)	25.3	7.0
Carbohydrate (g)	51.4	14.1
Sugars (g)	16.7	4.6
Protein (g)	41.3	11.4
Salt (g)	5.88	1.62

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

Allergens

7) Milk 8) Egg 9) Mustard 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, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

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



1



That's a Wrap

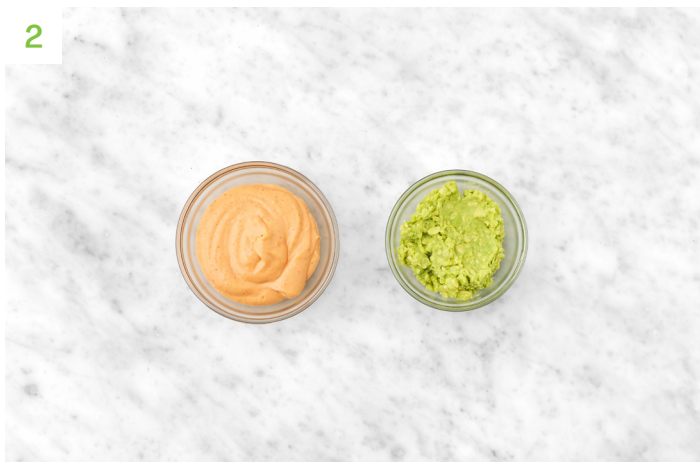
a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Drain the **halloumi**, then cut it into 6 slices. Pop them onto a plate lined with kitchen paper and pat them dry.

c) Wrap each piece of **bacon** around a **halloumi slice** and place on a lightly **oiled** baking tray.

b) When the oven is hot, bake the **bacon wrapped halloumi** on the top shelf until golden, 15-20 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

2



Prep the Fillings

a) Meanwhile, halve the **avocado** and remove the stone. Use a tablespoon to scoop out the flesh into a bowl. Mash with a fork. Season with **salt** and **pepper**.

b) In a small bowl, combine the **sriracha**, **mayonnaise** and **ketchup** (see pantry for amount).

c) Pop the **burger buns** on a tray and into the oven to warm through, 2-3 mins.

3



Build and Serve

a) When everything's ready, spread the **avocado** over the **bases** of the **buns**. Spread the **spicy mayo** over the **lids**.

b) Top the **bases** with the **bacon wrapped halloumi**, then sandwich shut with the **bun lids**. Share between 2 serving plates to finish.

Enjoy!