



The Big Halloumi

Aubergine & Halloumi Burger, Pesto, Sun-Dried Tomato Mayo, Herby Chips and Salad

Veggie Craft Burger

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

37



Potatoes



Dried Basil



Aubergine



Halloumi



Medium Tomato



Balsamic Vinegar



Honey



Burger Buns



Sun-Dried
Tomato Paste



Baby Leaf Mix



Pesto

Pantry Items

Oil, Salt, Pepper, Sugar, 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.

Cooking tools

Baking tray, bowl, kitchen paper and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Basil	1 sachet	2 sachets	2 sachets
Aubergine**	1	1	2
Halloumi** 7)	225g	337g	450g
Medium Tomato	2	3	4
Balsamic Vinegar 14)	12ml	18ml	24ml
Honey	15g	22g	30g
Burger Buns 13)	2	3	4
Sun-Dried Tomato Paste	25g	37g	50g
Baby Leaf Mix**	50g	75g	100g
Pesto 7)	32g	64g	64g
Pantry	2P	3P	4P
Sugar for the Dressing*	¼ tsp	½ tsp	¾ tsp
Olive Oil for the Dressing*	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	688g	100g
Energy (kJ/kcal)	4233/1012	615/147
Fat (g)	52.0	7.6
Sat. Fat (g)	19.9	2.9
Carbohydrate (g)	97.7	14.2
Sugars (g)	23.6	3.4
Protein (g)	39.2	5.7
Salt (g)	4.21	0.61

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, mollusc, 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

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Chop your Chips

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **dried basil**, 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, bake on the middle shelf until golden, 30-35 mins. Turn halfway through.

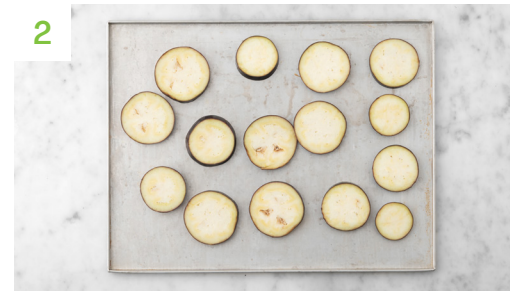


Hello Halloumi

When the **chips** have 8-10 mins left, remove the **halloumi slices** from the cold **water** and pat them dry with kitchen paper.

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side.

Remove from the heat and drizzle over the **honey**, turning the **halloumi** to coat on all sides. **TIP:** If your **honey** has hardened, pop it in a bowl of hot water for 1 min.

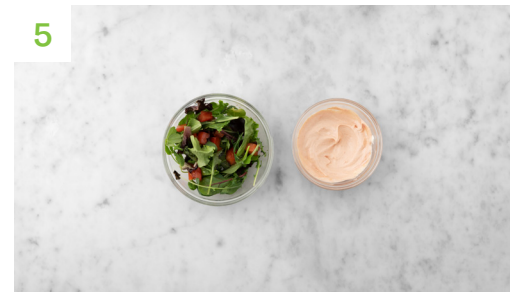


Roast the Aubergine

In the meantime, trim the **aubergine**, then slice into 1cm thick rounds.

Pop the **aubergine** onto a 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.



Finishing Touches

When everything's nearly ready, halve the **burger buns**. Pop them into the oven to warm through, 2-3 mins.

In a small bowl, combine the **sun-dried tomato paste** and **mayonnaise** (see pantry for amount).

Just before you're ready to serve, toss the **baby leaves** with the **dressing** and **tomatoes**.



Prep Time

While everything roasts, drain the **halloumi**, then cut it into 2 slices per person. Place them into a small bowl of cold **water** and leave to soak.

Thinly slice **half** the **tomatoes**, then set aside for later. Cut the remaining **tomatoes** into 2cm chunks.

In a large bowl, combine the **balsamic vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts), then stir through the **tomato chunks**. Season with **salt** and **pepper**. Set aside.



Build your Burgers

When everything's ready, spread the **pesto** over the **bun bases**, then spread the **sun-dried tomato mayo** over the lids.

Top the **bases** with the **roasted aubergine**, **glazed halloumi** and **tomato slices**. Finish with a few **salad leaves**, then sandwich shut with the **bun lids**.

Serve with your **herby chips** and remaining **salad** alongside.

Enjoy!