



Honey Lime Glazed Halloumi Burger

with Peri Peri Wedges, Tomato and Baby Gem Salad

Customer Favourites

35-40 Minutes • Medium Spice • 1 of your 5 a day

40



Potatoes



Peri Peri Seasoning



Garlic Clove



Halloumi



Medium Tomato



Baby Gem Lettuce



Lime



Honey



Burger Buns

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. Ingredients in red are hot!

Cooking tools

Baking tray, aluminium foil, bowl, 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
Garlic Clove**	1	2	2
Halloumi** (7)	225g	337g	450g
Medium Tomato	1	2	2
Baby Gem Lettuce**	1	2	2
Lime**	1	2	2
Honey	15g	22g	30g
Burger Buns (13)	2	3	4

Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 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 for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3744 /895	666 /159
Fat (g)	44.4	7.9
Sat. Fat (g)	18.3	3.3
Carbohydrate (g)	87.7	15.6
Sugars (g)	18.5	3.3
Protein (g)	36.8	6.5
Salt (g)	3.41	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

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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Roast 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**, sprinkle over the **peri peri seasoning** and season with **salt** and **pepper**. 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 **potatoes** 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

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.

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

Slice the **tomato** into 2-3 slices per person. Trim the **baby gem**, separate the leaves, then tear into bite-sized pieces.



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.

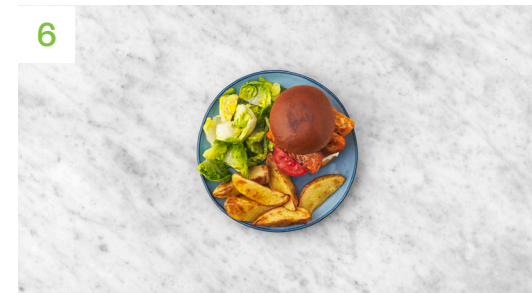
Dry the (now empty) **halloumi** bowl, then add the **roasted garlic** and **mayo** (see pantry for amount). Mix to combine.



Make your Dressing

Meanwhile, halve the **lime**.

In a medium bowl, combine the **sugar** and **olive oil for the dressing** (see pantry for both amounts) with the **juice of half the lime**. Season with **salt** and **pepper** and mix well. Set aside for later.



Assemble and Serve

When everything's ready, toss the **baby leaves** through the **lime dressing**. **TIP:** Don't add the leaves too early or they'll go soggy.

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 **baby leaf salad** alongside.

Enjoy!