



Sticky Sweet Chilli Halloumi Burger

with Wedges, Pickled Carrot and Baby Gem Salad

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

22



Potatoes



Halloumi



Medium Tomato



Baby Gem Lettuce



Carrot



Cider Vinegar



Burger Buns



Sweet Chilli Sauce

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

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, peeler, kitchen paper and frying pan.

Ingredients

| Ingredients | 2P | 3P | 4P |
|-----------------------------|---------|----------|---------|
| Potatoes | 450g | 700g | 900g |
| Halloumi** 7) | 225g | 337g | 450g |
| Medium Tomato | 1 | 1½ | 2 |
| Baby Gem Lettuce** | 1 | 2 | 2 |
| Carrot** | 1 | 1 | 2 |
| Cider Vinegar 14) | 15ml | 22ml | 30ml |
| Burger Buns 13) | 2 | 3 | 4 |
| Sweet Chilli Sauce | 48g | 80g | 96g |
| Pantry | 2P | 3P | 4P |
| Sugar* | 1 tsp | 1½ tsp | 2 tsp |
| Olive Oil for the Dressing* | 1 tbsps | 1½ tbsps | 2 tbsps |
| Mayonnaise* | 2 tbsps | 3 tbsps | 4 tbsps |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 621g | 100g |
| Energy (kJ/kcal) | 4139 /989 | 667 /159 |
| Fat (g) | 47.2 | 7.6 |
| Sat. Fat (g) | 19.0 | 3.1 |
| Carbohydrate (g) | 105.0 | 16.9 |
| Sugars (g) | 28.6 | 4.6 |
| Protein (g) | 36.8 | 5.9 |
| Salt (g) | 3.69 | 0.60 |

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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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 the **wedges** 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 top shelf until golden, 25-35 mins. Turn halfway through.



Hello Halloumi

When the **wedges** have 10 mins of roasting time remaining, 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 each side.



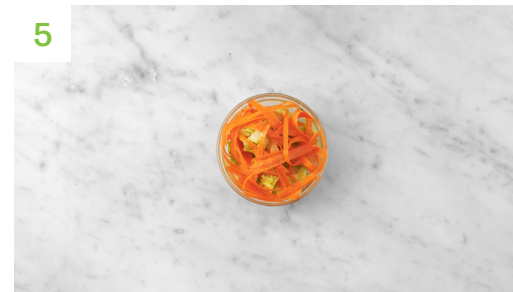
Get Prepped

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 the **tomato**.

Trim the **baby gem**, separate 2 leaves per person and set aside for the **burger**. Thinly slice the remaining **baby gem**.

Trim and peel the **carrot**. Use the peeler to peel long ribbons down the length of the **carrot**, stopping at the core.



Finishing Touches

When you're almost ready to serve, halve the **burger buns**. Pop onto a baking tray and into the oven to warm through, 2-3 mins.

Toss the **carrot ribbons** and **chopped baby gem** through the **dressing**.

Remove the **halloumi** pan from the heat and drizzle over **half** the **sweet chilli sauce**. Carefully turn the **halloumi slices** until coated.



Make your Salad Dressing

In a large bowl, combine the **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**. Set aside for now.



Assemble your Burgers

When everything's ready, spread the **mayo** (see pantry for amount) over the **bun bases**.

Top the **bases** with a slice of **halloumi**, the **reserved baby gem leaves**, **tomato slices** and another **halloumi slice**. Drizzle over the remaining **sweet chilli sauce**, then sandwich shut with the **bun lids**.

Serve your **halloumi burgers** with the **wedges** and **salad** alongside.

Enjoy!