



Halloumi and Aubergine Burger with Harissa Relish and Potato Wedges

Classic 40 Minutes • Mild Spice • Veggie

21



Potatoes



Garlic Salt



Aubergine



Halloumi



Glazed Burger Bun



Onion Marmalade



Harissa Paste



Rocket

Before you start

Our fruit and veggies 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

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Salt	1 pot	2 pots	2 pots
Aubergine**	½	1	1
Halloumi** 7)	250g	375g	500g
Glazed Burger Bun 13)	2	3	4
Onion Marmalade	20g	30g	40g
Harissa Paste	½ sachet	1 sachet	1 sachet
Rocket**	20g	40g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	522g	100g
Energy (kJ/kcal)	3437 /821	658 /157
Fat (g)	37	7
Sat. Fat (g)	19	4
Carbohydrate (g)	82	16
Sugars (g)	17	3
Protein (g)	40	8
Salt (g)	4.21	0.81

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) 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

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Wedge Time

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop them onto a large baking tray. Drizzle with **oil**, season with **garlic 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.



Make the Relish

Meanwhile, mix together the **onion marmalade** and **harissa paste** (see ingredients for amount - add less if you don't like heat) in a small bowl. Set your **harissa relish** aside.



Get Prepped

Meanwhile, trim the **aubergine** (see ingredients for amount), then slice into 2cm thick rounds. Cut the **halloumi** into slices (3 per person), then place them into a small bowl of cold **water** and leave to soak. Halve the **burger buns**.



Fry the Halloumi

When 10 mins of roasting time remain, 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 frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side. Remove from the heat once cooked.



Roast the Aubergine

Pop the **aubergine** onto another baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer and roast the **aubergine** on the middle shelf of your oven until soft and golden, 20-25 mins. Turn halfway through.



Finish and Serve

Just before serving, pop your **burger buns** onto the **aubergine** baking tray to warm through, 2-3 mins. When ready, lay the **halloumi slices** on the warmed **bun bases**. Top with the **aubergine rounds**, then the **rocket**. Spread a generous amount of **harissa relish** on the **bun lids** and place on top. Serve up your **burgers** with the **potato wedges** alongside.

Enjoy!