



Halloumi and Roasted Aubergine Burger with Harissa Relish, Rocket and Wedges

Classic 30-35 Minutes • Mild Spice • 1 of your 5 a day • Veggie

22



Potatoes



Aubergine



Halloumi



Glazed Burger Bun



Onion Marmalade



Harissa Paste



Rocket

Pantry Items
Oil, Salt, Pepper

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
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

Typical Values	Per serving	Per 100g
for uncooked ingredient	521g	100g
Energy (kJ/kcal)	3443 / 823	661 / 158
Fat (g)	37.7	7.2
Sat. Fat (g)	19.1	3.7
Carbohydrate (g)	83.9	16.1
Sugars (g)	16.7	3.2
Protein (g)	40.6	7.8
Salt (g)	3.87	0.74

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, 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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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 them 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.



Mix the Harissa Relish

Meanwhile, in a small bowl, mix together the **onion marmalade** and **harissa paste** (see ingredients for amount - use less if you'd prefer things milder).

Set your **harissa relish** aside until serving.



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**.



Halloumi Time

When about 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.

Meanwhile, pop the **burger buns** onto the **aubergine** tray to warm through for the last 2-3 mins.



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.

Roast the **aubergine** on the middle shelf of your oven until soft and golden, 20-25 mins. Turn halfway through.



Assemble and Serve

When ready, top your **bun bases** with a little **rocket**, the **halloumi slices** and the **roasted aubergine**.

Spread the **harissa relish** onto the **bun lids** and pop on top.

Serve your **burgers** with the **wedges** and any remaining **rocket** alongside.

Enjoy!