

Crumbed Haloumi Burger & Smokey Aioli

with Caramelised Onions

Grab your Meal Kit
with this symbol



Corn



Tomato



Brown Onion



Haloumi



Panko Breadcrumbs



Bake-At-Home
Burger Buns



Smokey Aioli



Mixed Salad
Leaves

 Hands-on: **30-40 mins**
Ready in: **30-40 mins**

Serve up a hearty meat-free burger with a golden "patty" of crumbed haloumi! We've added creamy, smokey aioli and sweet caramelised onion to turn this easy dinner into a taste sensation.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Plain Flour, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
corn	1 cob	2 cobs
tomato	1	2
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1 tsp	2 tsp
haloumi	1 packet	2 packets
plain flour*	1 tbs	2 tbs
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
bake-at-home burger buns	2	4
smokey aioli	1 packet (50g)	1 packet (100g)
mixed salad leaves	1 small bag (30g)	1 medium bag (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4098kJ (979Cal)	840kJ (201Cal)
Protein (g)	35.7g	7.3g
Fat, total (g)	54.7g	11.2g
- saturated (g)	20.5g	4.2g
Carbohydrate (g)	81.5g	16.7g
- sugars (g)	18.7g	16.7g
Sodium (mg)	1608mg	330mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

Cut the **corn** cob in half. Thickly slice the **tomato**. Thinly slice the **brown onion**. Bring a medium saucepan of salted water to the boil.

4



Boil the corn

While the haloumi is cooking, cook the **corn** in the boiling **water** until tender and bright yellow, **5 minutes**. Drain.

2



Caramelize the onion

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Add the **onion** and cook, stirring often, until softened, **5-6 minutes**. Add the **balsamic vinegar**, **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

5



Toast the burger buns

Microwave the **bake-at-home burger buns** on a plate, **1 minute**. Cut the **buns** in half. Wipe out the frying pan and return to a medium-high heat. Add the **buns**, cut-side down, and toast until golden, **3-4 minutes**.

TIP: If you prefer, you can bake the buns in a 220°C/200°C fan-forced oven until heated through, 3-4 minutes.

3



Cook the haloumi

Slice the **haloumi** horizontally to get 1 thin piece per person. In a shallow bowl, add the **plain flour**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **haloumi slices** into the **flour mixture**, followed by the **egg** and finally in the **panko breadcrumbs**. Set aside on a plate. Wipe out the frying pan and return to a medium-high heat with enough oil to coat the base. Cook the haloumi until golden brown, **2 minutes** each side. Set aside on a plate lined with paper towel.

6



Serve up

Build your burgers by spreading a layer of **smokey aioli** over the base of a bun. Top with the **mixed salad leaves**, haloumi, caramelised onion and tomato. Serve with the corn cobs (spread with a little butter if you like!).

Enjoy!

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