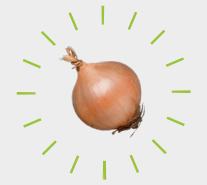




# MEDITERRANEAN HALOUMI, PESTO & ONION JAM BURGER

with Golden Potato Wedges



Make your own onion jam



Potato



Brown Onion



Haloumi



Hamburger Bun



Roma Tomato



Mixed Salad Leaves



Pesto Dressing Supreme



Hands-on: **20 mins**  
Ready in: **40 mins**

We're so excited about this burger! Crispy chunks of squeaky level one haloumi and creamy pesto on a baked roll will delight your tastebuds. And along with a side of golden potato wedges? Let's just say you won't need the local pub's burger menu on hand when you've got this recipe under your belt.

**Pantry Staples:** Olive Oil, Brown Sugar, Balsamic Vinegar

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, oven tray** lined with **baking paper, two medium frying pans, plate, wooden spoon, spatula, medium bowl** and **tongs**.



### 1 ROAST THE WEDGES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1 cm thick wedges. **TIP:** *Cut the potato to the correct size to ensure it cooks in the allocated time!* Place the potato on the oven tray lined with baking paper. **Drizzle** with **olive oil** and season with a **pinch of salt** and **pepper**. Toss to coat and roast for **25-30 minutes**, or until golden and tender.



### 2 MAKE THE ONION JAM

While the potatoes are roasting, thinly slice the **brown onion**. Heat a **drizzle of olive oil** in a medium frying pan over a medium-high heat. Add the brown onion and cook, stirring, for **5-6 minutes**, or until soft. Add the **warm water** (see ingredients list), **brown sugar** and **1/2 of the balsamic vinegar** and simmer until the liquid is nearly evaporated and the mixture is slightly sticky. Season with a **pinch of salt** and **pepper**.



### 3 COOK THE HALOUMI

While the onion is cooking, cut the **haloumi** (see ingredients list) lengthways into 1 cm slices (you should get 2 pieces per person). Heat a **small drizzle of olive oil** in a second medium frying pan over a medium-high heat. **TIP:** *Haloumi releases liquid as it cooks so you don't need much olive oil!* Add the haloumi and cook for **2 minutes** on each side, or until golden. Transfer to a plate and set aside.



### 4 TOAST THE BURGER BUNS

Return the pan to a medium heat. Slice the **hamburger buns** in half and place, cut-side down, in the pan and toast for **2-3 minutes**, or until golden.

Thinly slice the **Roma tomato**.



### 5 DRESS THE SALAD LEAVES

In a medium bowl, combine the **mixed salad leaves** (keep some plain for the burgers) with the **remaining balsamic vinegar** and **olive oil** (**1 tbs for 2 people / 2 tbs for 4 people**). Season to taste with a **pinch of salt** and **pepper**. **TIP:** *Toss the salad just before serving to prevent soggy leaves.*



### 6 SERVE UP

Divide the burger buns between plates and spread a dollop of the **pesto dressing supreme** over the base. Top with a handful of mixed salad leaves, tomato slices, the haloumi and a dollop of the caramelised onion jam. Serve the golden potato wedges on the side.

## ENJOY!

## 2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	2	4
brown onion	1	2
warm water*	3 tsp	1 ½ tbs
brown sugar*	2 tsp	1 tbs
balsamic vinegar*	1 tbs	2 tbs
haloumi	½ block (90 g)	1 block (180 g)
hamburger bun	2	4
Roma tomato	1	2
mixed salad leaves	1 bag	1 bag
pesto dressing supreme	1 tub (50 g)	1 tub (100 g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3110kJ (743Cal)	544kJ (130Cal)
Protein (g)	23.3g	4.1g
Fat, total (g)	35.5g	6.2g
- saturated (g)	9.5g	1.7g
Carbohydrate (g)	79.7g	13.9g
- sugars (g)	14.5g	2.5g
Sodium (g)	899mg	157mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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