



Crumbed Haloumi Burger & Smokey Aioli

with Caramelised Onion

Grab your Meal Kit with this symbol



Haloumi



Brown Onion



Corn



Tomato



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 frying pan · Medium saucepan

Ingredients

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

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3960kJ (946Cal)	782kJ (187Cal)
Protein (g)	37.6g	7.4g
Fat, total (g)	50.0g	9.9g
- saturated (g)	19.6g	3.9g
Carbohydrate (g)	81.5g	16.1g
- sugars (g)	14.9g	2.9g
Sodium (g)	1340mg	264mg

Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Slice the **haloumi** in half crossways to get 1 thin steak per person. Place the haloumi in a small bowl of **cold water** and leave to soak for at least **5 minutes**. Thinly slice the **brown onion**. Cut the **corn** cob in half. Thickly slice the **tomato**. Bring a medium saucepan of **salted water** to the boil.

TIP: Soaking the haloumi helps mellow out the saltiness.



4. Boil the corn

While the haloumi is cooking, add the **corn** to the saucepan of boiling water. Cook until tender and bright yellow, **5 minutes**. Drain.



2. Caramelize the onion

Heat a medium frying pan over a medium-high heat with a **drizzle of olive oil**. Add the **onion** and cook, stirring often, until softened, **5-6 minutes**. Add the **balsamic vinegar**, the **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

Place the **bake-at-home burger buns** on a plate and microwave for **1 minute**. Slice 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

While the onion is caramelising, drain the **haloumi** and pat dry. In a shallow bowl, combine the **plain flour** and a **good pinch of salt and pepper**. 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. When the onion is done, wipe out the pan and return to a medium-high heat with enough oil to coat the base of the pan. 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.

Enjoy!