



# Haloumi & Tomato Relish Burger

with Sweet Potato Wedges

Grab your Meal Kit with this symbol



Sweet Potato



Haloumi



Tomato



Brown Onion



Bake-At-Home Burger Buns



Tomato Relish



Mixed Salad Leaves

Hands-on: 25-35 mins  
Ready in: 35-45 mins

Prepare to fall in love with haloumi all over again when you taste this irresistible burger. With tomato relish and caramelised onion also in the mix, plus oven-baked sweet potato wedges on the side, this dinner is all-round delish!

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

**NOTE:** You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Medium frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
haloumi	1 block	2 blocks
tomato	1	2
brown onion	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	½ tbs	1 tbs
brown sugar*	1 tsp	½ tbs
bake-at-home burger buns	2	4
tomato relish	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3348kJ (800Cal)	580kJ (139Cal)
Protein (g)	31.1g	5.4g
Fat, total (g)	33.8g	5.9g
- saturated (g)	17.5g	3g
Carbohydrate (g)	85.7g	14.8g
- sugars (g)	31.2g	14.8g
Sodium (mg)	1506mg	261mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Roast the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** into wedges. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **25-30 minutes**.

**TIP:** If your oven tray is getting crowded, divide the wedges between two trays.

2



## Get prepped

While the wedges are baking, slice the **haloumi** horizontally to get one piece per person. Thinly slice the **tomato**. Thinly slice the **brown onion**.

3



## Caramelize the onion

In a medium frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion**, stirring, 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 bowl.

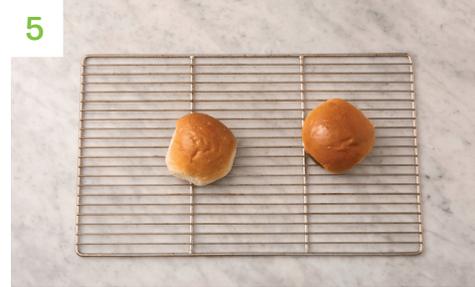
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## Cook the haloumi

Wipe out the frying pan, then return to a medium-high heat with a drizzle of olive oil. Cook the **haloumi** until golden brown, **1-2 minutes** each side.

5



## Bake the burger buns

When the haloumi is almost done, place the **bake-at home burger buns** on a wire rack in the oven. Bake until heated through, **3 minutes**.

6



## Serve up

Slice the burger buns in half. Spread the **tomato relish** over the bases. Top with the tomato slices, a handful of **mixed salad leaves**, the haloumi and caramelised onion. Serve with the sweet potato wedges.

Enjoy!

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