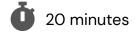




# Halloumi Burgers

Delicious halloumi burgers assembled in fresh milk buns from Abhi's bakery with juicy beetroot, mashed avocado and golden pan-fried halloumi.





2 servings



# Super-size the burgers!

Super-size the burgers by adding a sunny fried egg or some roasted mushrooms. You can also add a side of sweet potato or potato wedges.

# FROM YOUR BOX

COOKED BEETROOT	1 packet
ТОМАТО	1
AVOCADO	1
ROCKET LEAVES	1 bag (60g)
MILK BURGER BUNS	2-pack
HALLOUMI	1 packet

# FROM YOUR PANTRY

oil for cooking, salt, pepper

# **KEY UTENSILS**

frypan

#### **NOTES**

You can also warm the buns in the oven or use a sandwich press.

For a little more flavour rub the halloumi with dried herbs or spice such as oregano, cumin, lemon pepper, BBQ or cajun seasoning.

No gluten option - milk buns are replaced with GF hamburger buns.



# 1. PREPARE THE FILLING

Drain and grate (or slice) beetroot, slice tomato. Mash avocado with a fork, season with salt and pepper. Arrange on a plate with rocket leaves.



# 2. WARM THE BUNS

Slice buns in half and toast in a frypan. Set aside (see notes), keeping frypan over medium-high heat.



# 3. COOK THE HALLOUMI

Halve halloumi (to make 2 thin 'patties') and rub with oil (see notes). Place in frypan and cook until golden on both sides.



# 4. FINISH AND SERVE

Assemble burgers with mashed avocado, salad components and halloumi.



