



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Halloumi


“Squeaky” or “grilling” cheese are other names for this popular and delicious cheese! Originally from Cyprus and using non-animal rennet, this cheese is meant to be heated up prior to eating!



## 02 Halloumi Burgers

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

 20 minutes

 2 servings

 Vegetarian

January - February 2022

## 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
TOMATO	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.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

