



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!



04 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

 4 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
TOMATOES	2
AVOCADO	1
ROCKET LEAVES	1 bag (60g)
MILK BURGER BUNS	4-pack
HALLOUMI	2 packets

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large 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 tomatoes. 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' per block) 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**

