



### Product Spotlight: Halloumi

Also called “squeaky” or “grilling” cheese, halloumi is originally from Cyprus, uses non-animal rennet, and is meant to be heated up prior to eating!



## Halloumi Burgers with Sweet Potato Wedges

Delicious vegetarian halloumi burgers assembled in fresh milk buns from Abhi's Bread with beetroot, mashed avocado and golden halloumi. Served alongside sweet potato wedges.

 25 minutes

 2 servings

 Vegetarian

## Boost this!

*Super-size the burgers by adding a sunny fried egg or roasted field mushrooms!*

Per serve: **PROTEIN** 43g **TOTAL FAT** 58g **CARBOHYDRATES** 100g

## FROM YOUR BOX

SWEET POTATOES	400g
COOKED BEETROOT	1 packet
TOMATO	1
AVOCADO	1
ROCKET LEAVES	60g
HALLOUMI	1 packet
BURGER BUNS	2-pack
TARTARE SAUCE	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

## KEY UTENSILS

oven tray, large frypan

## NOTES

Cut the sweet potatoes into thin wedges for shorter cooking time! Roast the tomatoes as well if desired.

**No gluten option - burger buns are replaced with GF buns.**



### 1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Cut **sweet potatoes** into wedges (see notes). Toss on a lined oven tray with **oil**, **1 tsp thyme**, **salt** and **pepper**. Roast for 20 minutes or until golden and tender.



### 4. WARM THE BUNS

In the meantime, halve **burger buns** and warm in the oven for 3-4 minutes.



### 2. PREPARE THE FILLING

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



### 5. FINISH AND SERVE

Assemble **burgers** with **mashed avocado**, **salad components** and **halloumi**. Serve with **sweet potato wedges** and **sauce**.



### 3. COOK THE HALLOUMI

Heat a frypan over medium-high heat. Halve **halloumi** (to make 2 thin 'patties') and rub with **oil**. Place in frypan and cook until golden on both sides.



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