



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 4/6 servings Vegetarian

Boost this!

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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	23g/28g	31g/45g	58g/63g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	600g	1kg
COOKED BEETROOT	1 packet	2 packets
TOMATOES	2	3
AVOCADO	1	2
ROCKET LEAVES	1 bag	2 bags
HALLOUMI	1 packet	3 packets
BURGER BUNS	4	6
TARTARE SAUCE	1 packet	2 packets

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.



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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**, **2–3 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 **tomatoes**. 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 large frypan over medium–high heat. Halve **halloumi** (to make 2 thin ‘**patties**’ per block) and rub with **oil**. Place in frypan and cook until golden on both sides.

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