



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 servings



Vegetarian

Boost this!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	40g	84g

FROM YOUR BOX

SWEET POTATOES	600g
COOKED BEETROOT	1 packet
TOMATOES	2
AVOCADO	1
ROCKET LEAVES	60g
HALLOUMI	2 packets
BURGER BUNS	4-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.



Scan the QR code to
submit a Google review!



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 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.

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**

