**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!

2 Halloumi Burgers
with Sweet Potato Wedges

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

🕐 20 minutes   🍴 4 servings   🥗 Vegetarian

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Boost this dish!

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

1. ROAST THE SWEET POTATOES

Set oven to 220ºC.

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

2. PREPARE THE FILLING

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

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.

4. WARM THE BUNS

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

5. FINISH AND SERVE

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