



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### 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

28 May 2021

*Boost this dish!*

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

## FROM YOUR BOX

SWEET POTATOES	600g
THYME	1/2 packet *
COOKED BEETROOT	1 packet
TOMATOES	2
AVOCADO	1
ROCKET LEAVES	1/2 bag (100g) *
HALLOUMI	2 packets
BURGER BUNS	4-pack
DIP SAUCE	100g

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## 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**, **salt**, **pepper** and thyme. 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.



### 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.



### 5. FINISH AND SERVE

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

**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**

