



CAJUN HALLOUMI BURGERS

with Sweet Potatoes and Garlic Mayo

VEGGIE



HELLO HALLOUMI

This cheese has a high melting point, so it can easily be fried or grilled

TIME: 30 MIN



Halloumi Cheese



Sweet Potato, fries



Garlic



Roma Tomato



Baby Arugula



Cajun Seasoning



Garlic Salt



Mayonnaise



Burger Bun

BUST OUT

- 2 Baking Sheets
- Garlic Press
- Small Bowl
- Large Non-Stick Pan
- Measuring Spoons
- Medium Bowl
- Paper Towel
- Whisk
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Halloumi Cheese **2** 200 g | 400 g
- Sweet Potato, fries 340 g | 680 g
- Garlic 3 g | 6 g
- Roma Tomato 80 g | 160 g
- Baby Arugula 56 g | 113 g
- Cajun Seasoning 1 tbsp | 2 tbsp
- Garlic Salt ½ tsp | 1 tsp
- Mayonnaise **3,6,9** 4 tbsp | 8 tbsp
- Burger Bun **1,2,3** 2 | 4

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG



Preheat the oven to **450°F** (to roast sweet potatoes and toast buns). Start prepping when oven comes up to temperature!



1 ROAST SWEET POTATOES
Wash and dry all produce.* On a baking sheet, toss **sweet potatoes**, **1 tbsp oil** (dbl for 4 ppl) and **½ tsp garlic salt** (dbl for 4 ppl), Season with **pepper**. Roast in **middle** of the oven, turning **sweet potatoes** over halfway through cooking, until golden-brown, 22-24 min. (**NOTE:** This healthier version won't get crispy like deep-fried fries!)



4 TOAST BUNS
Slice **buns** in half, then arrange them on another baking sheet cut-side up. Toast in the **top** of the oven, until just lightly golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



2 PREP
Meanwhile, cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** under **cold water**, then pat **slices** dry with paper towel. Peel, then mince or grate **garlic**. Cut **tomatoes** into ¼-inch slices. In a small bowl, stir together **half the garlic** and **mayo**. Season with **pepper**. Set aside.



5 COOK HALLOUMI
Heat a large non-stick pan over medium-high heat. When hot, add **halloumi** to dry pan. Cook until golden-brown, 2-3 min per side. (**NOTE:** Reduce heat to medium when you flip slices if they are becoming too dark! This will depend on your stove top.) (**TIP:** Don't overcrowd the pan; cook halloumi in 2 batches for 4 ppl)



3 MARINATE HALLOUMI
Meanwhile, in a medium bowl, whisk **Cajun seasoning** and **remaining garlic** with **2 tbsp oil** (dbl for 4 ppl). Add **halloumi slices**. Gently stir to coat all over. Set aside.



6 FINISH AND SERVE
Spread **half the garlic-mayo** on **bottom buns**. Divide **halloumi slices** between **buns**. Top with **arugula** and **tomatoes**. Cover with **top bun**. Divide **halloumi burgers** and **sweet potatoes** between plates. Serve **remaining garlic-mayo** on the side for dipping.

SQUEAKY!

Halloumi cheese squeaks when you eat it!