



Cajun Halloumi Burgers

with Sweet Potatoes and Garlic Mayo

Veggie Spicy 30 Minutes



- Halloumi Cheese
- Sweet Potato
- Garlic, cloves
- Roma Tomato
- Baby Spinach
- Cajun Spice Blend
- Garlic Salt
- Mayonnaise
- Brioche Bun
- Dill Pickle, sliced

HELLO HALLOUMI
This salty, unripened cheese has a high melting point that makes it ideal for pan-frying or grilling!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce

Bust out

2 Baking sheets, medium bowl, measuring spoons, strainer, parchment paper, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Sweet Potato	340 g	680 g
Garlic, cloves	1	2
Roma Tomato	80 g	160 g
Baby Spinach	56 g	113 g
Cajun Spice Blend 🍷	1 tbsp	2 tbsp
Garlic Salt	½ tsp	1 tsp
Mayonnaise	4 tbsp	8 tbsp
Brioche Bun	2	4
Dill Pickle, sliced	90 ml	90 ml
Sugar*	¼ tsp	¼ tsp
Oil*		
Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast sweet potatoes

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **half the garlic salt** (use all for 4 ppl) and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 18-20 min.



Toast buns

Halve **buns**, then arrange on an unlined baking sheet, cut-side up. Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



Prep

While **sweet potatoes** roast, cut **halloumi** into ¼-inch-thick slices. Using a strainer, rinse **halloumi** in cold water, then pat dry with paper towels. Peel, then mince or grate **garlic**. Cut **tomatoes** into ¼-inch slices. Drain, then roughly chop **pickles**. Add **mayo**, **¼ tsp garlic** and **½ tsp sugar** (dbl both for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine. Set aside.



Fry halloumi

Heat a large non-stick pan over medium-high heat. When hot, add **halloumi** to the dry pan. Cook until golden-brown, 2-3 min per side. (**NOTE:** Reduce heat to medium after you flip the slices if they're too dark!) (**TIP:** Don't overcrowd the pan; cook halloumi in 2 batches for 4 ppl!)



Marinate halloumi

Whisk together **Cajun Spice Blend**, **remaining garlic** and **2 tbsp oil** (dbl for 4 ppl) in a medium bowl. Add **halloumi slices**. Gently stir to coat completely. Set aside.



Finish and serve

Spread **half the garlic mayo** on **bottom buns**, then stack with **halloumi**, **pickles**, **spinach** and **tomatoes**. Close with **top buns**. Divide **halloumi burgers** and **sweet potatoes** between plates. Serve **remaining garlic mayo** on the side for dipping.

Dinner Solved!