

Golden Halloumi Sandwiches

with Caramelized Onions, Sweet Potato Wedges and Smoky Aioli

Veggie 25 Minutes



-  Halloumi Cheese
-  Italian Breadcrumbs
-  Brioche Bun
-  Spring Mix
-  Mayonnaise
-  Smoked Paprika-Garlic Blend
-  Sweet Potato
-  Yellow Onion
-  Balsamic Vinegar

HELLO AIOLI
A garlic-flavoured mayonnaise!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Brioche Bun	2	4
Spring Mix	28 g	56 g
Mayonnaise	4 tbsp	8 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sweet Potato	340 g	680 g
Yellow Onion	113 g	227 g
Balsamic Vinegar	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and 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, half the Smoked Paprika-Garlic Blend** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in **middle** of the oven, flipping halfway through, until golden brown, 20-22 min.



Roast halloumi

Roast **halloumi** in the **top** of the oven until **breadcrumbs** are golden, 8-10 min.



Caramelize onions

While **sweet potatoes** roast, halve, peel, then cut **onions** into ¼-inch slices. Heat a large non-stick pan over medium heat. When hot, add **2 tsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until dark golden-brown, 6-8 min. Remove pan from heat. Add **vinegar** and stir until **onions** are coated, 1 min. Transfer **onions** to a plate. Set aside.



Toast buns and make aioli

Halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!) While **buns** toast, add **remaining mayo** and **remaining Smoked Paprika-Garlic Blend** to another small bowl. Season with **salt** and **pepper**, then stir to combine.



Prep halloumi

While **onions** caramelize, carefully slice **halloumi** in half, parallel to the cutting board. Rinse **halloumi** in **cold water**, then pat dry with paper towels. Stir together **breadcrumbs** and **1 tsp oil** (dbl for 4 ppl) in a small bowl. Arrange **halloumi** on another parchment-lined baking sheet. Spread **½ tsp mayo** over the top of **each slice of halloumi**. Top with **breadcrumb mixture**, pressing gently to adhere.



Finish and serve

Spread **some smoky aioli** onto **top buns**. Top **bottom buns** with **caramelized onions, spring mix, halloumi** and **top buns**. Divide **sandwiches** and **sweet potato wedges** between plates. Serve **remaining smoky aioli** on the side for dipping.

Dinner Solved!