



Golden Halloumi Sandwiches

with Caramelized Onions, Potato Wedges and Smoky Aioli

Veggie

35 Minutes



Halloumi Cheese



Russet Potato



Italian Breadcrumbs



Brioche Bun



Spring Mix



Mayonnaise



Smoked Paprika-Garlic Blend



Yellow Onion



Balsamic Vinegar

HELLO HALLOUMI

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

Start here

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

Bust out

2 Baking sheets, measuring spoons, parchment paper, 3 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Russet Potato	460 g	920 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
Yellow Onion	113 g	226 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.

Contact

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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **2 tsp Smoked Paprika-Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 2 tsp Smoked Paprika-Garlic Blend and 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Roast halloumi

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



Caramelize onions

- Meanwhile, peel, then cut **onion** 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 **onions** are dark golden-brown, 6-8 min.
- Add **vinegar** and **1 tbsp water** (dbl for 4 ppl). Stir until **onions** are coated, 1 min.
- Remove from heat, then transfer **caramelized onions** to a small bowl. Set aside.



Toast buns and make aioli

- Halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 2-3 min. (**TIP:** Keep an eye on them so they don't burn!)
- Meanwhile, add **remaining mayo**, **remaining Smoked Paprika-Garlic Blend** and **1 tsp water** (dbl for 4 ppl) to another small bowl. Season with **pepper**, then stir to combine.



Prep halloumi

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



Finish and serve

- Spread **some smoky aioli** onto **top buns**.
- Stack **caramelized onions**, **spring mix** and **halloumi** on **bottom buns**. Close with **top buns**.
- Divide **sandwiches** and **potato wedges** between plates.
- Serve **remaining smoky aioli** alongside for dipping.

Dinner Solved!