



Golden Halloumi Sandwiches

with Caramelized Onions, Sweet Potato Wedges and Smoky Aioli

Veggie

35 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Halloumi Cheese



Sweet 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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

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
Sweet Potato	340 g	680 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.

1



Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet 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 the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Roast halloumi

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

2



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 (4 tsp) oil**, then **onions**. Cook, stirring occasionally, until softened, 3-4 min.
- Add **1 tsp (2 tsp) sugar** and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 6-8 min.
- Add **vinegar** and **1 tbsp (2 tbsp) water**. Stir until **onions** are coated, 1 min.
- Remove from heat, then transfer **caramelized onions** to a small bowl. Set aside.

5



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 buns so they don't burn!)
- Meanwhile, add **remaining mayo, remaining Smoked Paprika-Garlic Blend** and **1 tsp (2 tsp) water** to another small bowl. Season with **pepper**, then stir to combine.

3



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 (2 tsp) oil** 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.

6



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 **sweet potato wedges** between plates.
- Serve **remaining smoky aioli** alongside for dipping.



Issue with your meal?
Scan the QR code to
share your feedback.

Dinner Solved!