



GRILLED HALLOUMI BUN

with Basil Aioli and Potato Wedges

VEGGIE



HELLO HALLOUMI

Is the perfect grilling cheese due to its higher-than-normal melting point!

TIME: 30 MIN



Yellow Potato



Rosemary



Burger Bun



Halloumi Cheese



Spring Mix



Roma Tomato



Basil Pesto



Mayonnaise

BUST OUT

- 2 Baking Sheets
- Paper Towel
- Parchment Paper
- Large Non-Stick Pan
- Small Bowl
- Salt and Pepper
- Measuring Spoons
- Olive or Canola Oil

INGREDIENTS

2-person | 4-person

• Yellow Potato	300 g		600 g
• Rosemary	7 g		7 g
• Burger Bun 1,2,3	2		4
• Halloumi Cheese 2	200 g		400 g
• Spring Mix	56 g		56 g
• Roma Tomato	80 g		160 g
• Basil Pesto 2,5	4 tbsp		4 tbsp
• Mayonnaise 3,6,9	2 tbsp		4 tbsp

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 soja, les sulfites, les noix et le blé.

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

*Laver et sécher tous les aliments.

START STRONG

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



1 ROAST POTATOES
Wash and dry all produce.* Finely chop **1 tsp rosemary leaves** (dbl for 4 ppl). Cut **potatoes** in half lengthwise, then cut **each half** into ½-inch thick wedges. On a parchment-lined baking sheet, toss **potatoes** and **rosemary** with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



2 PREP
Meanwhile, slice **tomato(es)** into ¼-inch rounds. Cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** under **cold water** and pat **slices** dry with paper towel. In a small bowl, stir together **basil pesto** and **mayonnaise**. Set aside.



3 COOK HALLOUMI
Heat a large non-stick pan over medium-high heat. When hot, add **halloumi slices** to the dry pan. Cook, until golden-brown, 1-2 min per side. (**NOTE:** Don't overcrowd the pan. Cook halloumi in 2 batches for 4 ppl.)



4 TOAST BUNS
Meanwhile, cut **buns** in half and arrange them on another baking sheet cut-side up. Toast in **top** of oven, until golden-brown, 4-6 min. (**TIP:** Keep your eye on them so they don't burn!)



5 FINISH AND SERVE
Spread **basil aioli** between **buns**, then top with **spring mix**, **halloumi** and **tomato slices**. Divide between plates and serve alongside **potato wedges**.

PERFECT MATCH!

This basil aioli is the perfect creamy condiment for this veggie burger.



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