



Grilled Halloumi Bun

with Basil Aioli and Potato Wedges

Veggie









30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Halloumi Cheese
-  Artisan Bun
-  Russet Potato
-  Rosemary
-  Spring Mix
-  Roma Tomato
-  Basil Pesto
-  Mayonnaise

HELLO HALLOUMI

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

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Artisan Bun	2	4
Russet Potato	460 g	920 g
Rosemary	1 sprig	1 sprig
Spring Mix	56 g	56 g
Roma Tomato	80 g	160 g
Basil Pesto	¼ cup	½ cup
Mayonnaise	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 potatoes

Finely chop **1 tsp rosemary leaves** (dbl for 4 ppl). Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** and **rosemary** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 25-28 min.



Prep & make aioli

While **potatoes** roast, thinly slice **tomato**. Cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** under **cold water** and pat slices dry with paper towels. Stir together **basil pesto** and **mayo** in a small bowl. Set aside.



Cook halloumi

Heat a large non-stick pan over medium-high heat. When hot, add **halloumi** to the dry pan. Cook, until golden-brown, 1-2 min per side. (**NOTE:** Cook halloumi in 2 batches for 4 ppl.)



Toast buns

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



Finish and serve

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

Dinner Solved!