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## Cajun Halloumi Burgers with Chunky Sweet Potato Chips

For this recipe the secret's in the sauce. The garlic sauce to be precise. Rather than simply chopping the garlic into little bits (which doesn't spread the flavour evenly), you'll be using the flat of your knife to make a paste instead. It's a bit cheffy, but when you taste the end result you'll never go back!

 40 mins

 eat within 4 days

 veggie

 spicy



Vine Tomato (1)



Garlic Clove (1)



Sweet Potato (1)



Cajun Spice (1 tsp)



Halloumi (1 block)



Sour Cream (½ pot)



Brioche Bun (2)



Baby Gem Lettuce (1)

## 2 PEOPLE INGREDIENTS

- Vine Tomato, sliced **1**
- Garlic Clove, chopped **1**
- Sweet Potato, chopped **1**
- Cajun Spice **1 tsp**
- Halloumi **1 block**
- Sour Cream **½ pot**
- Brioche Bun **2**
- Baby Gem Lettuce, shredded **1**

 Our fruit and veggies may need a little wash before cooking!

### Did you know...

Halloumi has a very high melting point compared to other cheeses, which is why it can be grilled and fried without falling apart. Magic cheese.

**Allergens:** Milk, Egg, Soya, Gluten.

### Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbs	Sugar	Protein	Salt
<b>Per serving</b>	871 kcal / 3629 kJ	52 g	32 g	66 g	24 g	35 g	3 g
<b>Per 100g</b>	137 kcal / 569 kJ	8 g	5 g	10 g	4 g	6 g	0 g

2



**1** Pre-heat your oven to 200 degrees. Cut the **tomato** into ½cm slices.

**2** Peel the **garlic** and chop half of the quantity needed in the recipe into little bits (save the rest for later on!). Sprinkle a pinch of **salt** on the bits and then push the flat of your knife on top. Drag the knife firmly across the **garlic** and keep doing this until the **garlic** becomes a paste.

3



**3** Wash (but don't peel) the **sweet potato** then chop in half lengthways. Chop each half lengthways again into chunky wedges. Toss the wedges in a glug of **olive oil** and a pinch of **salt** and **pepper**. Pop on a baking tray and cook on the top shelf of your oven for around 20-25 mins (until crispy at the edges).

**4** Mix together the **Cajun spice** with a splash of **olive oil**. Cut the **halloumi** into slices just under 1cm thick. Brush your **Cajun infused oil** over the **halloumi**.

**5** Mix the **sour cream** with a tiny bit of your **garlic paste** and a small pinch of **salt** and **pepper**. Give it a taste and add more **garlic paste** (if you need to) until it tastes just right.

4



**6** When your **sweet potato wedges** are 5 mins away from cooked, heat a non-stick frying pan on medium-high heat. Once the pan is hot, gently lay in your **halloumi** and cook for 2 mins on each side, turning only once.

**7** Cut the **buns** in half and put them in your oven for 2 mins (no more!) to crisp them up. Meanwhile very, very finely slice (i.e. 'shred') the **baby gem lettuce** widthways. Serve your **halloumi** inside your **buns** with your **lettuce**, **tomato slices**, a dollop of **garlic sauce** and your **sweet potato wedges** on the side.

6



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