



# Grilled Halloumi Bun

with Basil Aioli and Potato Wedges

Veggie

30 Minutes



Halloumi Cheese



Artisan Bun



Russet Potato



Rosemary



Spring Mix



Roma Tomato



Basil Pesto



Mayonnaise

## HELLO HALLOUMI

*Halloumi is 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	28 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. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the middle of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and the bottom of the oven, rotating sheets halfway.)



## 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, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



## Prep and make basil 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.



## Finish and serve

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

## Dinner Solved!



## 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.)