

# Halloumi Burger

## with Tomato Jam and Rosemary Potatoes

**hellóchef**

Sweet tomatoes and salty cheese pair perfectly in this Mediterranean-inspired supper.

Cals 742 • Prot 41 • Carbs 78 • Fat 32

Vegetarian

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🕒 cook: 35 min

R2855





Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Burger	2 ppl	3 ppl	4 ppl	
Boston lettuce	1	1	2	Piece
Burger bun <b>3*</b> , <b>4*</b> , <b>10*</b> , <b>11*</b>	2	3	4	Piece
Halloumi <b>4*</b>	200	400	400	Grams
Jam				
Cherry tomatoes	150	250	300	Grams
Chilli flakes	2	2	2	Grams
Red vinegar	30	45	60	ML
Brown sugar	10	15	20	Grams
Water	100	150	200	ML
Potatoes				
Potatoes	600	900	1200	Grams
Vegetable oil	1	2	2	Tbsp
Salt	0.5	1	1	Tsp
Parmesan <b>4*</b>	30	45	60	Grams
Fresh rosemary	10	10	20	Grams

Allergens

\*3 Sesame Seeds, \*4 Milk, \*10 Wheat, \*11 Gluten

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts**, **Tree Nuts**, **Sesame Seeds**, **Milk**, **Eggs**, **Fish**, **Crustaceans**, **Molluscs**, **Soya**, **Wheat**, **Gluten**, **Lupin**, **Mustard**, **Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	3099 / 742
Fat (g)	32.2
of which saturates (g)	25.9
Carbohydrate (g)	78
of which sugars (g)	12.8
Fiber (g)	12.6
Protein (g)	40.9
Salt (g)	36.6

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Make jam

Preheat the oven to 200°C/180°C fan. Place the **cherry tomatoes**, a pinch of **chilli flakes (spicy!)**, the **red vinegar**, and **brown sugar** in a small saucepan with a splash of **water**. Heat over a medium-low heat and simmer for 20 min, stirring occasionally. Once sticky and thickened, remove the saucepan from the heat and set aside.



2 Roast potatoes

Meanwhile, chop the **potatoes** (skins on) into cubes. Add the **potatoes** to a large baking tray with a drizzle of **vegetable oil** and a generous pinch of **salt**. Toss the **potatoes** in the **oil** until they are fully coated. Roast in the oven for 25 min or until starting to turn golden and crisp.



3 Prep

Meanwhile, separate and wash the **Boston lettuce** leaves. Grate the **Parmesan**. Finely chop the **rosemary**. Slice each **halloumi** into 8 slices. Split the **burger buns** (toast them briefly on the inside if you like, but be careful not to burn them).



4 Finish potatoes

After 25 min, sprinkle the **potatoes** with the **Parmesan** and **rosemary**. Return the tray to the oven for a further 5 min.



5 Fry halloumi

Meanwhile, heat a large non-stick pan over a medium heat. Once hot, add the **halloumi** and fry for 2-3 min on each side until golden.

**Tip!** Don't fry the halloumi on too high a heat. It should be golden on the outside and soft on the inside.



6 Serve

Load the **burger buns** with the fried **halloumi**, **tomato jam** and **lettuce** leaves. Serve the **rosemary potatoes** on the side.