



# Cajun-Inspired Halloumi Burgers

with Potato Wedges and Garlic Mayo

Veggie

Spicy

30 Minutes



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Halloumi Cheese



Yellow Potato



Garlic, cloves



Roma Tomato



Baby Spinach



Cajun Spice Blend



Zesty Garlic Blend



Mayonnaise



Brioche Bun



Dill Pickle, sliced

## HELLO HALLOUMI

*This salty, unripened cheese has a high melting point that makes it ideal for pan-frying or grilling!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

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

## Ingredients

	2 Person	4 Person
Halloumi Cheese	1	2
Yellow Potato	350 g	700 g
Garlic, cloves	1	2
Roma Tomato	95 g	190 g
Baby Spinach	56 g	113 g
Cajun Spice Blend 🍷	1 tbsp	2 tbsp
Zesty Garlic Blend	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Brioche Bun	2	4
Dill Pickle, sliced	90 ml	90 ml
Sugar*	¼ tsp	¼ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **Zesty Garlic Blend**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and golden-brown, 18-20 min.



### Toast buns

- Halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep your eye on buns so they don't burn!)



### Prep

- Meanwhile, cut **halloumi** into ¼-inch-thick slices.
- Using a strainer, rinse **halloumi** in cold water, then pat dry with paper towels.
- Peel, then mince or grate **garlic**.
- Cut **tomato** into ¼-inch slices.
- Drain, then roughly chop **pickles**.
- Add **mayo**, **¼ tsp** (½ tsp) **garlic** and **¼ tsp** (¼ tsp) **sugar** to a small bowl. Season with **pepper**, then stir to combine. Set aside.



### Fry halloumi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **halloumi** to the dry pan. Cook until golden-brown, 2-3 min per side. (**NOTE:** Reduce heat to medium after you flip slices if they're too dark!) (**TIP:** Don't overcrowd the pan; cook halloumi in 2 batches for 4 ppl!)



### Marinate halloumi

- Whisk together **Cajun Spice Blend**, **remaining garlic** and **2 tbsp** (4 tbsp) **oil** in a medium bowl.
- Add **halloumi slices**.
- Gently stir to coat completely. Set aside.



### Finish and serve

- Spread **half the garlic mayo** on **bottom buns**, then stack with **halloumi**, **pickles**, **spinach** and **tomatoes**. Close with **top buns**.
- Divide **halloumi burgers** and **potato wedges** between plates.
- Serve **remaining garlic mayo** on the side for dipping.

Dinner Solved!



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