



Pesto Halloumi Buns

with Basil Mayo and Sweet Potato Wedges

Veggie 35 Minutes



Halloumi Cheese



Artisan Bun



Sweet Potato



Rosemary



Spring Mix



Roma Tomato



Basil Pesto



Mayonnaise

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 450°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, 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
Sweet Potato	340 g	680 g
Rosemary	1 sprig	2 sprigs
Spring Mix	28 g	56 g
Roma Tomato	95 g	190 g
Basil Pesto	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast sweet potato wedges

- Strip **rosemary leaves** from stem, then finely chop **1 tsp** (2 tsp).
- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes, rosemary** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast buns

- Meanwhile, 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. (**NOTE:** Keep an eye on buns so they don't burn!)



Prep and make basil mayo

- Meanwhile, cut **halloumi** into ¼-inch slices. Rinse **halloumi** in **cold water**, then add to a medium bowl. Cover with **cold water**. Soak for 5 min. Rinse again in **cold water**, then pat dry with paper towels.
- Cut **tomato** into ¼-inch slices.
- Stir together **pesto** and **mayo** in a small bowl. Set aside.



Finish and serve

- Spread **some basil mayo** on **buns**.
- Stack **spring mix, halloumi** and **tomatoes** on **bottom buns**. Close with **top buns**.
- Divide **buns** and **sweet potato wedges** between plates. Serve **remaining basil mayo** alongside for dipping.



Cook halloumi

- Heat a large non-stick pan over medium-high heat.
- When hot, add **halloumi** to the dry pan. (**NOTE:** Don't overcrowd the pan; cook in batches for 4 ppl.)
- Cook until golden-brown, 1-2 min per side.

Dinner Solved!