



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Halloumi


Also called “squeaky” or “grilling” cheese, halloumi is originally from Cyprus, uses non-animal rennet, and is meant to be heated up prior to eating!



2 Halloumi Burgers with Sweet Potato Wedges

Delicious vegetarian halloumi burgers assembled in fresh milk buns from Abhis with beetroot, mashed avocado and golden halloumi. Served alongside sweet potato wedges.

 20 minutes

 2 servings

 Vegetarian

28 May 2021

Boost this dish!

Super-size the burgers by adding a sunny fried egg, roasted field mushrooms, beef or chicken patties!

FROM YOUR BOX

SWEET POTATO	300g
THYME	1/2 packet *
COOKED BEETROOT	1 packet
TOMATO	1
AVOCADO	1
ROCKET LEAVES	1/2 bag (30g) *
HALLOUMI	1 packet
BURGER BUNS	2-pack
DIP SAUCE	50g

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

oven tray, frypan

NOTES

Cut the sweet potatoes into thin wedges for shorter cooking time! Roast the tomato as well if desired.

No gluten option – burger buns are replaced with GF buns.



1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Cut sweet potato into wedges (see notes). Toss on a lined oven tray with **oil, salt, pepper** and thyme. Roast for 20 minutes or until golden and tender.



4. WARM THE BUNS

In the meantime, halve burger buns and warm in the oven for 3–4 minutes.



2. PREPARE THE FILLING

Drain and grate (or slice) beetroot, slice tomato. Mash avocado with a fork. Arrange on a plate with rocket leaves.



3. COOK THE HALLOUMI

Heat a frypan over medium–high heat. Halve halloumi (to make 2 thin ‘patties’) and rub with **oil**. Place in frypan and cook until golden on both sides.



5. FINISH AND SERVE

Assemble burgers with mashed avocado, salad components and halloumi. Serve with sweet potato wedges and dip.

How did the cooking go? We’d love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

