

DINNERLY



Haloumi Burgers with Beetroot Relish

 20-30 minutes  2 Servings

Everyone loves burgers! Stuff fluffy milk buns with golden haloumi and beetroot relish and nutty tahini dressing and watch them disappear in a blink of the eye.

WHAT WE SEND

- 70g mixed salad leaves
- 2 milk buns ^{1,3,6,7}
- 1 packet haloumi ⁷
- 40g tahini paste ¹¹
- 1 carrot
- 1 beetroot

WHAT YOU NEED

- balsamic vinegar ¹⁷
- Australian honey
- olive oil
- salt and pepper
- sugar
- water

TOOLS

- foil
- large frypan
- oven tray
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 865kcal, Fat 41.1g, Carbs 74.1g, Proteins 42.8g



1. Cook beetroot relish

Peel and grate the **beetroot**. Put beetroot, **1½ tbs sugar**, **1 tbs balsamic vinegar** and **60ml (¼ cup) water** in a small saucepan over medium-low heat and stir until sugar has dissolved. Cover with lid and cook, stirring occasionally, for 15 mins or until liquid has thickened slightly and the beetroot has softened. Remove from heat and season with **salt and pepper**.



2. Make tahini dressing

Meanwhile, preheat the oven grill to high. Line an oven tray with foil. Put the **tahini**, **2 tsp balsamic vinegar**, **½ tsp honey** and **1½ tbs water** in a small bowl and stir well to combine.



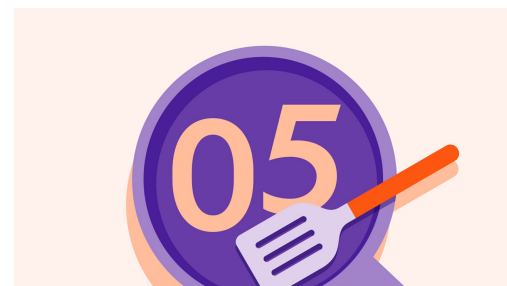
3. Cook haloumi

Drain the **haloumi**, then cut into 2 thick slices. Heat **2 tsp olive oil** in a large frypan over medium-high heat. Cook the haloumi for 2 mins each side or until golden.



4. Toast buns

Meanwhile, cut the **buns** in half, put on the lined tray and grill for 1-2 mins until golden. Peel and coarsely grate the **carrot**.



5. Serve up

Spread the bun bases with the **tahini dressing**. Top with the **salad leaves**, **carrot**, **haloumi** and **beetroot relish**. Drizzle with the **remaining tahini dressing** and serve with any **remaining salad** on the side.



6. Make it yours

Try this recipe again by subbing Greek feta for the haloumi. Drizzle with a little olive oil and grill for 3-4 mins until bubbling.