

DINNERLY



Haloumi Burgers with Red Pesto Sauce

 20-30 minutes  4 Servings

It's a shame we don't see more of the red pesto - consider placing the 'top' bun upside down so you can see it next time.

WHAT WE SEND

- 2 onions
- 2 zucchini
- 4 milk buns ^{1,3,6,7}
- 150g red pesto ^{7,15}
- 250g haloumi ⁷
- 150g baby spinach leaves

WHAT YOU NEED

- garlic clove
- olive oil
- sugar

TOOLS

- foil
- large frypan
- oven tray

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

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 845kcal, Fat 57.6g, Carbs 49.9g, Protein 25.7g



1. Prep ingredients

Preheat the grill to high. Line an oven tray with foil. Thinly slice the **zucchini** lengthwise. Thinly slice the **onions** into rings. Crush or finely chop **2 garlic cloves**. Cut the **haloumi** into 1cm-thick slices.



2. Caramelize onion

Heat **2 tbs olive oil** in a large frypan over medium heat. Cook the **onion**, stirring, for 5 mins or until golden. Add **1 tsp sugar** and **2 tsp red wine vinegar** and cook for a further 5 mins or until caramelised. Remove from the pan, reserving the pan.



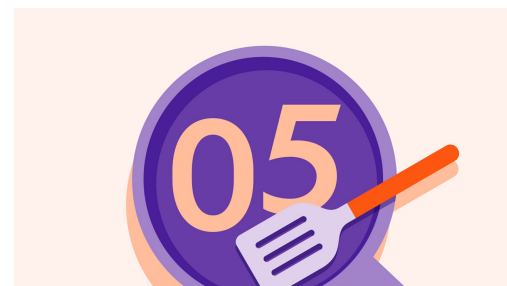
3. Grill zucchini

Meanwhile, put the **garlic** and **zucchini** on the lined tray, drizzle with **1 tbs olive oil** and season with **salt and pepper**. Grill for 8 mins or until lightly golden, then remove from the tray.



4. Cook haloumi

Heat **1 tbs olive oil** in the reserved pan over medium-high heat. Cook the **haloumi** for 1-2 mins each side until golden.






5. Toast buns and serve

Meanwhile, split the **buns**, put on the lined tray, cut-side up, and grill for 1-2 mins until golden and warmed through. Spread the **bun bases and lids** with the **pesto**, then layer with the **spinach, zucchini, caramelised onion** and **haloumi**. Sandwich with the bun tops to serve.



6. Make it yours

Want fries with that? For a healthier side of spuds, preheat the oven to 220C. Scrub potatoes or sweet potatoes, then cut into wedges, toss in olive oil and salt and roast for 20-25 mins until golden.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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from at least **95%**
Australian ingredients