

# DINNERLY



## Haloumi Burgers with Red Pesto Sauce

 20-30 minutes  4 Servings

Crispy, squeaky haloumi is the hero here, layered into soft rolls with red pesto, spinach, grilled strips of zucchini and sweet onions. There's so much to love!

## WHAT WE SEND

- 2 onions
- 2 zucchini
- 250g haloumi <sup>7</sup>
- 4 milk buns <sup>1,3,6,7</sup>
- 150g red pesto <sup>7,15</sup>
- 150g baby spinach leaves

## WHAT YOU NEED

- garlic clove
- olive oil
- sugar
- red wine vinegar <sup>17</sup>

## TOOLS

- oven tray
- foil
- large frypan

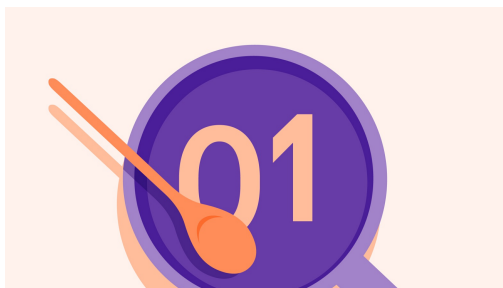
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

## NUTRITION PER SERVING

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



### 1. Prep ingredients

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



### 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, stirring, for a further 5 mins or until caramelised. Remove from the pan, reserving the pan.



### 3. Grill zucchini

Meanwhile, put the **zucchini** on the lined tray, scatter over the **garlic** and drizzle with **1 tbs olive oil**. 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, haloumi** and **caramelised onion**. 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.