



FRIED HALLOUMI BURGERS WITH PESTO AIOLI AND GARLIC HERB ROASTED POTATOES

FAST. EASY. FRESH.

1. Start by preheating your oven to 425°F. Cut the **potatoes** into ¼-inch wedges and place into a bowl with 2 Tbsp. **olive oil**, the **Garlic Herb Seasoning**, and a good pinch of **salt**. Toss to combine then spread out onto a parchment-lined baking sheet. Roast in the oven for 15-20 minutes, or until tender.

2. Meanwhile, slice the **tomatoes** into thin slices. Cut the **halloumi** into ¼-inch slices then rinse under cold water and pat dry with a paper towel.

3. Heat a large dry pan over medium-high heat. Add the halloumi slices then fry on each side for 1-2 minutes, or until golden brown and crispy.

4. Make your basil aioli by mixing together the **mayonnaise** and **basil pesto** in a small bowl.

5. To serve, spread the pesto aioli on both sides of the **buns**, then top with the fried halloumi, tomato slices, and **mixed greens**. Serve alongside the roasted potatoes. Enjoy!



Ingredients (4 Person Serving – 875 Calories Per Serving)

Yellow Potatoes	4 Medium	Tomatoes	2
Garlic Herb Seasoning	3 tsp.	Basil Pesto	4 Tbsp.
Brioche Buns	4	Mayonnaise	4 Tbsp.
Halloumi Cheese	400 g	Olive Oil	2 Tbsp.
Spring Mix	60 g	Salt and Pepper	To Taste

30 Minute Cook Time!