

**BLENDERS**

## ROASTED VEGETABLE & GRILLED HALLOUMI BURGER WITH RED ONION RELISH

Grilled halloumi with roasted peppers, courgette and onion, layered with Blenders Real Mayonnaise and Red Onion Relish. Served with paprika sweet potato fries for a vibrant, meat-free option.



PREP TIME  
15 MIN



COOK TIME  
30 MIN



SERVINGS  
4

### Ingredients

- 1 red onion, sliced into rings
- 1 courgette, cut into thin rounds or strips
- 2 mixed peppers (any colour), sliced
- Olive oil, for drizzling
- Salt & freshly ground black pepper
- 450 g halloumi, cut into 1cm-thick slabs
- 4 burger buns
- 120 g [Blenders Real Mayonnaise](#)
- 80 g [Blenders Red Onion Relish](#)
- 1 handful baby leaf salad mix
- 4 medium sweet potatoes, cut into 1cm fries
- Paprika, to taste
- Garlic powder, to taste
- Olive oil, for tossing
- Salt

### Allergens

- Gluten, Eggs, Milk, Celery, Mustard

### Method

#### Step 1:

Pre-heat the oven to 200 °C. Toss the sweet potato fries with olive oil, paprika, a pinch of garlic powder and salt until evenly coated. Arrange in a single layer on a lined tray and roast for 25–30 minutes, turning halfway, until crisp at the edges and tender inside.

#### Step 2:

On a separate tray, arrange the sliced red onion, courgette and mixed peppers. Drizzle with olive oil, season with salt and pepper, and roast in the same oven for 20–25 minutes until tender and lightly caramelised. Hold warm for service.

#### Step 3:

Heat a grill pan or plancha over medium-high heat. Without adding oil, grill the halloumi slices for 2–3 minutes on each side until golden and crisp. Split the burger buns and toast cut-side down in a dry pan or under the salamander for 1–2 minutes until lightly browned.

#### Step 4:

Spread both sides of each toasted bun with Blenders Real Mayonnaise. Layer with the roasted vegetables and grilled halloumi, then add a handful of baby leaf salad. Top generously with Blenders Red Onion Relish.

#### Step 5:

Cap with the top bun and press gently to secure. Serve with the spiced sweet potato fries.