HOT & BOLD

Halloumi Burgers with Sweet Chilli

PREP	COOK	SERVES
10 min	8 min	4 burgers

Vegetarian

Thick slabs of golden halloumi with sweet chilli sauce, roasted red pepper and peppery rocket.

Ingredients

- 2 blocks halloumi (2 x 225 g), each cut into 2 thick slabs
- 1 tbsp olive oil
- 4 burger buns
- 4 tbsp sweet chilli sauce
- 2 tbsp mayonnaise
- A handful of rocket
- 3 roasted red peppers from a jar, sliced
- 1 avocado, sliced

Method

1. Pat the halloumi dry. Heat the oil in a non-stick pan over medium-high heat.
2. Fry the slabs for 2 to 3 minutes per side until deeply golden. In the last minute, brush with half of the sweet chilli sauce.
3. Toast the buns and spread the bottoms with mayonnaise.
4. Build with rocket, red pepper, avocado and the halloumi, and finish with the rest of the chilli sauce.

Cook's tip

Halloumi needs a dry surface and a hot pan to brown. If it is wet, it steams and turns rubbery.