



UCCOOK

Bunless Halloumi Burger & Zesty Elotes

with **crispy chickpeas** & fresh coriander

A cheese lover's dream! Bunless halloumi burgers sit atop fresh salad leaves, sprinkled with pumpkin seeds and fresh coriander. Sided with famous Mexican elotes; charred corn on the cob smothered in crème fraîche, lime zest, chilli flakes and coriander!

Hands-On Time: 20 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Thea Richter

 Vegetarian

 Robertson Winery | Extra Light Merlot

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Ingredients & Prep

20g	Pumpkin Seeds
120g	Chickpeas <i>drained & rinsed</i>
65ml	Crème Fraîche
1	Garlic Clove <i>peeled & grated</i>
1	Lime <i>zested & cut into wedges</i>
10ml	Dried Chilli Flakes
8g	Fresh Coriander <i>rinsed, picked & roughly chopped</i>
2	Corn On The Cobs <i>silks removed</i>
40ml	Grated Italian-style Hard Cheese
4	Halloumi Patties
20ml	NOMU Mexican Spice Blend
40g	Salad Leaves <i>rinsed</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. POPPIN' SEEDS Place the pumpkin seeds in a pan over a medium heat. Toast for 3-5 minutes until beginning to pop and turn brown. Remove from the pan on completion and set aside to cool.

2. THE HOT CHICK Return the pan to a medium-high heat with a drizzle of oil. When hot, toast the drained chickpeas for 12-15 minutes until crispy and caramel in colour. For best results, only shift them occasionally. If they start to pop out, use a lid to rein them in. Season on completion and set aside.

3. MIX TOGETHER In a bowl, combine the crème fraîche, the grated garlic (to taste), the lime zest, the chilli flakes (to taste) and ½ the chopped coriander.

4. EASY ELOTES Place a pan, that has a lid, over a high heat. Add a drizzle of oil and a splash of water just to cover the base. Once simmering, place the corn on the cobs in the pan and pop on the lid. Cook for 6-7 minutes until most of the water has evaporated. Remove the lid, add a knob of butter, and fry for a further 2 minutes until cooked through and golden, turning as they colour. Remove from the pan on completion. Once cooled slightly, smear the crème fraîche mixture over the corn on the cobs until fully coated. Sprinkle on the grated cheese and set aside.

5. HEY PATTY! Coat the halloumi patties in a drizzle of oil and the Mexican blend. Return the pan to a high heat. When hot, fry the halloumi for 1-2 minutes per side until crispy and golden. Leave to drain on some paper towel.

6. BURGER TIME! Make a bed of the rinsed salad leaves. Top with the golden halloumi patties. Side with the cheesy elotes and squeeze over a generous drizzle of lime juice. Sprinkle over the crispy chickpeas, the pumpkin seeds and the remaining coriander. Dig into this delight!

Nutritional Information

Per 100g

Energy	1031kJ
Energy	246Kcal
Protein	12.7g
Carbs	10g
of which sugars	2.7g
Fibre	4.3g
Fat	16.4g
of which saturated	10.7g
Sodium	397mg

Allergens

Egg, Dairy, Allium

Cook
within
4 Days