



LAMB & HALOUMI BURGERS

WITH KUMARA FRIES

DIFFICULTY: Easy | SERVES: 4 | READY IN: 50 minutes

If you asked me to pick a favourite indulgent meal, a decent burger and fries would be right up there at the top of the list! These lamb and haloumi burgers with kumara fries are guaranteed to go down a treat.



BURGERS

- 1 slice bread (or 1/3 cup panko breadcrumbs)
- 2 1/2 Tbsp milk
- 500g lamb mince (1lb 2oz)
- 2 cloves garlic
- 1 Tbsp tomato paste
- 1 lamb or beef stock cube
- 1 tsp Moroccan seasoning
- 200g haloumi (7oz)
- 3 tsp olive oil, divided
- 1 large tomato
- 1/2 telegraph cucumber
- 1/2 red onion
- 4 ciabatta, wholemeal or regular bread rolls

- 4 Tbsp tomato relish
- 40g baby spinach (1.4oz)

KUMARA FRIES

- 750g red kumara (1lb 10oz)
- 1 Tbsp olive oil
- 1/2 tsp Moroccan seasoning

SAUCE

- 1/2 cup plain, unsweetened yoghurt (125ml)
- 3 Tbsp mayonnaise
- 1 Tbsp finely chopped fresh mint
- 2 tsp finely chopped fresh parsley *optional*

1. Preheat oven to 200°C (390°F) fan bake and line a large oven tray with baking paper.
2. **MAKE BURGER PATTIES**
Break bread into pieces and place in a bowl with milk for a couple of minutes. Place lamb mince in a large bowl. Crush garlic and add to mince together with tomato paste, crumbled stock cube, Moroccan seasoning and mushy bread. Use your hands to combine, then shape mixture into 4 patties. Refrigerate until ready to cook.
3. **MAKE KUMARA FRIES**
Scrub kumara clean (no need to peel) and slice into fries. Place on prepared tray, drizzle with oil and sprinkle with seasoning. Toss to coat, then arrange in a single layer. Bake for 25 minutes, until golden and crisp.
4. **MAKE SAUCE**
Whisk together yoghurt, mayonnaise, mint and parsley, if using. Season to taste with salt and pepper.
5. **PREPARE BURGERS**
Slice haloumi into 8 strips (I like to cut the block in half, then slice through it horizontally to get wider strips). Heat 2 teaspoons oil in a large frying pan over medium-high heat. Add burger patties and cook for about 5 minutes each side, until cooked through.
6. Meanwhile, heat remaining teaspoon of oil in another large frying pan over medium heat. Pan fry haloumi slices for 1 minute each side, until golden brown.
7. Slice tomato into 8 rounds, cut cucumber into strips and finely slice onion. Cut buns in half. Spread the bases with half the yoghurt sauce, then layer on spinach, burger patties, haloumi, cucumber, tomato and onion. Spread other half of bun with tomato relish and place on top.
8. **SERVE**
Serve burgers with kumara fries and remaining sauce on the side to dip fries into!



WINE MATCH: A Cabernet Sauvignon.

LAMB AND HALOUMI BURGERS RECIPE NOTES

GLUTEN-FREE OPTION: Use gluten-free bread or breadcrumbs and stock cube. Replace burger buns with gluten-free burger buns. This meal is also great as a salad without the bun. Ensure mayonnaise is gluten-free.

INGREDIENT SWAPS / NOTES: You could use prime beef mince instead of lamb mince. Haloumi could be swapped for cheddar or feta (no need to cook it). I used walnut ciabatta rolls which were a great match with this meal.

REDUCED CARB VERSION: Go for a bunless option and have this as a burger salad instead. It's still really delicious and filling.

STORING AND REHEATING: Burger patties and haloumi can be reheated in the microwave. Kumara fries are best reheated in a frying pan or the oven. Burger buns should be warmed or lightly toasted if not really fresh.