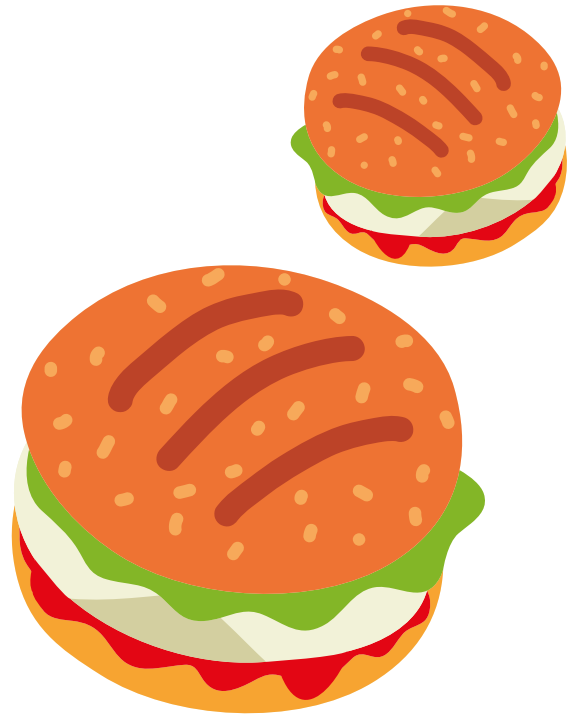


# Halloumi Burgers

## Ingredients

- 1 Pack of Halloumi
- 1 Egg
- Breadcrumbs (packet or blitzed bread)
- Seasoning
- Burger Buns
- 1 Onion
- Tomato
- Lettuce
- Ketchup or sauce of choice



## Method

1. Slice the onion as thinly as possible.
2. Spray with oil and place into the air fryer for 10 minutes
3. Slice the halloumi
4. Break the egg into a bowl and whisk until white and yolk are mixed
5. Pour some of the bread crumbs into a second bowl, and season.
6. Dip the halloumi into the egg, then cover with the bread crumbs
7. Scooch the onions into a corner of the air fryer to continue to cook (depending on how crispy you want them), then place the halloumi into the air fryer and continue to cook. Set for 10 minutes and check; you want the halloumi to be golden brown.
8. How would you like to load your burger? Prepare your ingredients ready to build your burger: rinse the lettuce leaves by rinsing with tap water and drying with a clean tea towel; slice the tomatoes; add an extra layer of cheese; add a layer of hummus or coleslaw.... If you have any egg mix left over, pop this into a microwave for 30 seconds or so to make scrambled egg which can also be loaded onto your burger.

9. Remove the haloumi and onions from the air fryer and place to one side. Cover with a clean tea towel to keep warm.
10. Slice the burger buns and place them sliced side down in the airfryer and lightly toast.
11. Load your burger and serve with sauce of your choice.

### **Nutritional Nugget:**

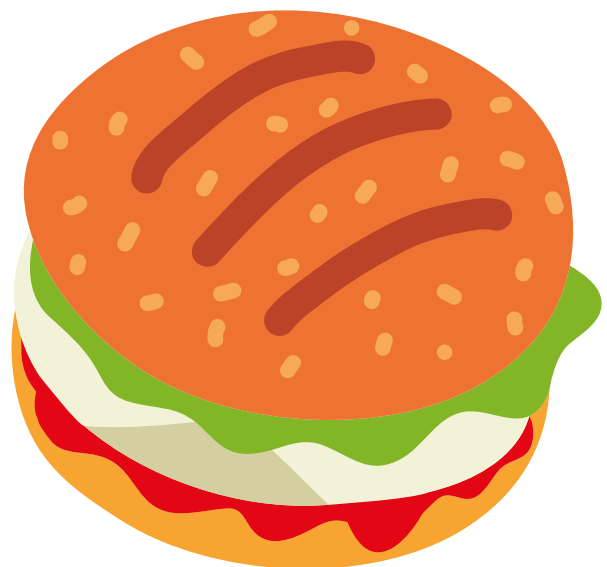
Burgers are a great way of adding fruit and veg to a meal; load your burger with slices of pepper, cucumber, lettuce, gherkins, tomatoes....

### **Budgeting Hack:**

If you don't have any burger buns to serve your Halloumi Burgers but do have left over 'heels' or 'crust ends' of a loaf, cut circles out of these to use as a make-shift bun.

### **Holy Moment:**

This is a great meal for sharing, just like Jesus shared food with his disciples. A real sign of love.



**GOOD  
GRUB  
CLUB!**