

Jerk Halloumi Burger



Serves 4 Prep 10 mins

Cooking 10 mins

Easy

Ingredients

1/4 red onion, thinly sliced
golden caster sugar
red wine vinegar
1 large red pepper
250g halloumi
4 brioche burger buns, toasted
oil
1 tbsp jerk seasoning
3 tbsp mayonnaise
50g salad leaves

1. Put the onion in a bowl with a good pinch of sugar and a splash of vinegar. Toss and leave while you make the burger.
2. Cut the pepper into 4 wide squarish pieces. Rub with oil and griddle or grill until charred and softened a bit.
3. Slice the halloumi into 4 wide pieces. Rub with the oil and the jerk seasoning, then griddle or grill until soft and golden.
4. Spread a little mayo on the bun bases, add some lettuce leaves, then top with pepper and a slice of halloumi. Drain the onions and add to the burgers, then serve.