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## HALLOUMI BURGER WITH POMEGRANATE GUACAMOLE

Prep: 30min – Makes 4 Burgers – Quick & Easy

For the Guacamole:

1 small pomegranate  
1 ripe avocado  
1 spring onion  
¼ red chili  
lemon juice  
salt and pepper

500g halloumi  
4 wholegrain breadrolls  
mayonnaise  
4 leaves iceberg salad  
paprika crisps, to serve

1. Start by making the guacamole: quarter the pomegranate and remove the seeds, putting them in a bowl. Cut the avocado in half, take out the stone and remove the flesh. Cut the flesh into small chunks, put into a bowl and mash with a fork.
2. Trim and finely chop the spring onion. Remove the seeds from the chili and finely chop. Add both to the guacamole and mix. Add a bit of lemon juice, salt and pepper to taste and set aside\*.
3. Cut the halloumi lengthwise into two 'burger' patties. Heat a griddle pan and grill each halloumi patty on each side for about 4 minutes.
4. Cut open the breadrolls and toast. Spread a bit of mayonnaise on the bottom rolls, top with a salad leaf, a halloumi patty, and spread some guacamole over it, then sprinkle with pomegranate seeds.
5. Serve the burgers with paprika crisps or chips.

\* If you leave a fair bit of time before making the burger, or if you have any leftover guacamole, top it with cling film, so that the cling film is touching the surface of the guacamole without leaving any air bubbles. This will prevent the guacamole from turning grey.

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