

DINNERLY



Breakfast Chipotle Haloumi and Egg Rolls

Budget-Busting Tummy Fillers!



under 20 minutes



2 Servings

Filling, tried-and-true flavours, and even more budget-friendly than our core menu – that's our Thrifty Feed recipes! These classic dishes are perfect for when you want to put tasty, honest-to-goodness food on the table, and enjoy even more savings to boot.

WHAT WE SEND

- 2 white bread rolls ^{2,4,6}
- 1 tomato
- 1 spring onion
- 180g haloumi ³
- 20g chipotle in adobo sauce

WHAT YOU NEED

- 2 tbs mayonnaise ¹
- 1 tbs olive oil
- 1 tsp honey
- 2 eggs ¹
- ½ tsp white wine vinegar (optional) ⁵

TOOLS

- 2 medium frypans
- oven tray

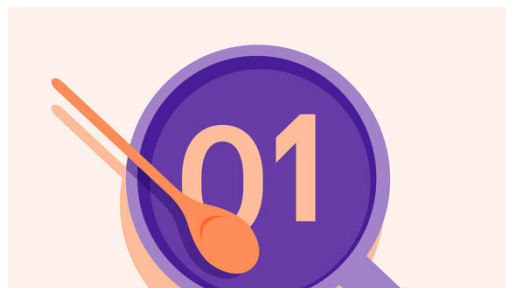
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Milk (3), Soy (4), Sulphites (5), Wheat (6). May contain traces of other allergens.

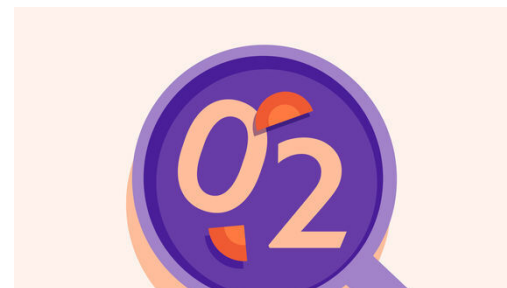
NUTRITION PER SERVING

Energy 740kcal, Fat 50.6g, Carbs 44.0g, Protein 27.6g



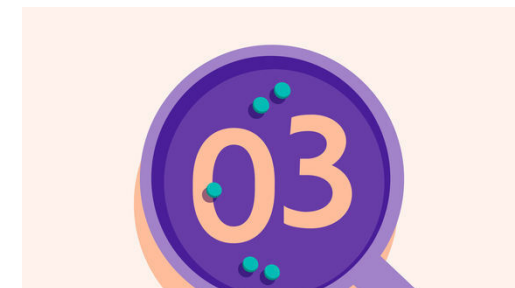
1. Prep ingredients

Preheat the grill to high. Halve the **bread rolls**. Thinly slice the **tomato** and **spring onion**. Slice the **haloumi**. Combine **half the chipotle** (see Make it milder) and **2 tbs mayonnaise** in a bowl and season with **salt and pepper**.



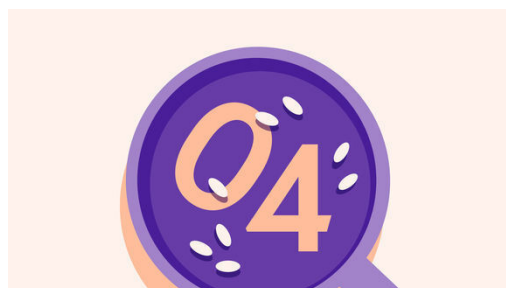
2. Cook haloumi

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **haloumi** for 2 mins each side or until golden. Add the **remaining chipotle** and **1 tsp honey** and cook, turning, for 30 secs or until well coated. Season with **salt and pepper**. Remove from the pan and cover to keep warm.



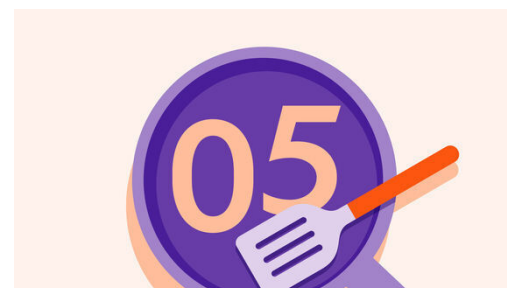
3. Fry eggs

Heat **2 tsp olive oil** in a medium frypan over medium heat. Crack **2 eggs** into the pan and cook for 3-4 mins until just set or cooked to your liking.



4. Toast rolls

Meanwhile, put the **bread rolls** on an oven tray, cut-side up, and grill for 1-2 mins until lightly toasted.



5. Serve up

Drizzle the **tomato** with ½ **tsp white wine vinegar**, if using, and season with **salt and pepper**. Spread the **bread rolls** with the **chipotle mayo**, then top the bases with the **haloumi, tomato** and **eggs**. Scatter over the **spring onion** and sandwich with the roll tops. Enjoy!



6. Make it milder

Chipotle is a smoky Mexican chilli sauce. We've recommended this amount for flavour, but if you prefer less heat, reduce to taste.