

Halloumi Veggie Burger

Calories: 0 kcal

Servings: 4

Time: 0 Mins

Ingredients

Instructions

1. Burger Patties:
2. Grate the halloumi cheese.
3. In a bowl, mix the halloumi, zucchini, spring onions, mint, coriander and egg.
4. Add the almond flour and combine.
5. Take small handfuls of the mixture and press into 4 small patties.
6. Place in the refrigerator for 30 minutes (or these will keep in the refrigerator for about two to three uncooked).
7. Heat the olive oil in a frying pan.
8. Cook the burgers for about 2-3 minutes on each side, pressing down slightly until a golden brown each side. Put aside 1 burger pattie to serve and freeze the leftovers.
9. Burgers:
10. Sandwich patty, cheese, tomatoes and onion between lettuce leaves and serve.