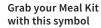


# Easy Herby Haloumi & Dukkah Potato Wedges with Cucumber Salad & Garlic Sauce

NEW

CLIMATE SUPERSTAR









Potato





Cucumber

Haloumi





Mixed Salad



Balsamic Vinaigrette Dressing



Garlic Sauce



Prep in: 15-25 mins Ready in: 30-40 mins

Carb Smart\* \*Custom Recipe is not Carb Smart There are plenty of surprises in this meal. With dukkah wedges and parsley haloumi, you get squeak and crispiness, while the cucumber salad provides some freshness.



### Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Oven tray lined with baking paper · Large frying pan

#### Ingredients

3				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
dukkah	1 medium sachet	1 large sachet		
haloumi	1 packet	2 packets		
cucumber	1	2		
tomato	1	2		
honey*	1 tbs	2 tbs		
mixed salad leaves	1 medium bag	1 large bag		
balsamic vinaigrette dressing	1 packet	2 packets		
parsley	1 bag	1 bag		
garlic sauce	1 medium packet	2 medium packets		
haloumi**	1 packet	2 packets		
*Pantry Items **Custom Recipe Ingredient				

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2565kJ (613Cal)	505kJ (121Cal)
Protein (g)	26.7g	5.3g
Fat, total (g)	39.5g	7.8g
- saturated (g)	16.1g	3.2g
Carbohydrate (g)	36.6g	7.2g
- sugars (g)	15.9g	3.1g
Sodium (mg)	1602mg	316mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	<b>3717kJ</b> (888Cal)	<b>622kJ</b> (149Cal)
Protein (g)	43.8g	7.3g
Fat, total (g)	62.3g	10.4g
- saturated (g)	30.5g	5.1g
Carbohydrate (g)	37.7g	6.3g
- sugars (g)	16.9g	2.8g
Sodium (mg)	2637mg	441mg

The quantities provided above are averages only.

### Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.







# Bake the wedges

- Preheat oven to 240°C/220°C fan-forced. Cut potato into wedges.
- Place wedges on a lined oven tray. Drizzle with olive oil, sprinkle with dukkah and toss to coat.
- Bake until tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide the wedges between two trays.



# Get prepped

- Meanwhile, to a medium bowl, add **haloumi** and cover with water.
- Thinly slice cucumber into rounds.
- · Cut tomato into thin wedges.

**Custom Recipe:** If you've doubled your haloumi, prepare extra haloumi as above.



#### Cook the haloumi

- When wedges have **5 minutes** remaining, drain haloumi and pat dry, then cut into 1cm-thick slices.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook haloumi until golden brown, 1-2 minutes each side.
- Remove from heat. Add the honey, turning to coat.

Custom Recipe: Drain haloumi as above. Cook haloumi in batches if your pan is getting crowded, returning all haloumi to the pan before adding the honey.



## Toss the salad & serve up

- In a second medium bowl, add cucumber, tomato, mixed salad leaves and balsamic vinaigrette dressing. Season and toss to coat.
- Divide haloumi, dukkah potato wedges and cucumber salad between plates.
- Tear **parsley** over haloumi. Top with a dollop of **garlic sauce** to serve. Enjoy!

#### Rate your recipe