



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

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Dukkah



Haloumi



Cucumber



Tomato



Mixed Salad Leaves



Balsamic Vinaigrette Dressing



Parsley



Garlic Sauce



Haloumi

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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Honey

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

	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)	3717kJ (888Cal)	622kJ (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.

We're here to help!

Scan here if you have any questions or concerns



1



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.

3



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.

2



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.

4



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

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