



Quick Loaded American Haloumi Tacos

with Potato Fries, Caramelised Onion & Garlic Aioli

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Haloumi



Potato



Brown Onion



Cucumber



Tomato



All-American Spice Blend



Mini Flour Tortillas



Garlic Aioli



Mixed Salad Leaves



Haloumi

Prep in: 20-30 mins
Ready in: 25-35 mins

You'll be smiling all the way to the table when you dish up these show-stopping tacos. Fill them with oven-baked fries, squeaky haloumi, sweet caramelised onion, crisp salad and garlic aioli and soak up the state of bliss that follows!

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

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

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
haloumi	1 packet	2 packets
potato	2	4
brown onion	1	2
cucumber	1	2
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
All-American spice blend	1 medium sachet	1 large sachet
mini flour tortillas	6	12
garlic aioli	1 large packet	2 large packets
mixed salad leaves	1 medium bag	1 large bag
haloumi**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4121kJ (985Cal)	599kJ (143Cal)
Protein (g)	32.3g	4.7g
Fat, total (g)	57.4g	8.3g
- saturated (g)	18.6g	2.7g
Carbohydrate (g)	81.4g	11.8g
- sugars (g)	25.3g	3.7g
Sodium (mg)	2141mg	311mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5273kJ (1260Cal)	678kJ (162Cal)
Protein (g)	49.4g	6.3g
Fat, total (g)	80.2g	10.3g
- saturated (g)	33g	4.2g
Carbohydrate (g)	82.6g	10.6g
- sugars (g)	26.3g	3.4g
Sodium (mg)	3176mg	408mg

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 fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **haloumi** into 1cm-thick slices. In a medium bowl, add **haloumi** and cover with water.
- Cut **potato** into fries. Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.
- Meanwhile, thinly slice **brown onion**. Slice **cucumber** into thin sticks. Roughly chop **tomato**.

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

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

3



Cook the haloumi

- Drain **haloumi** and pat dry.
- In a second medium bowl, combine **All-American spice blend** and a drizzle of **olive oil**. Add **haloumi**, tossing to coat.
- Wash out frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- When the haloumi is almost ready, microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

Custom Recipe: Cook haloumi in batches for the best results.

2



Get prepped

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring regularly, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, the **brown sugar** and a splash of **water**. Mix well. Cook until dark and sticky, **3-5 minutes**.
- Season with **salt** and **pepper**, then transfer to a bowl.

4



Serve up

- Spread tortillas with **garlic aioli**.
- Fill with **mixed salad leaves**, some fries, haloumi and caramelised onion.
- Top with cucumber and tomato.
- Serve any remaining fries on the side. Enjoy!

Rate your recipe

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