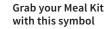


Quick Loaded American Haloumi Tacos with Potato Fries, Caramelised Onion & Garlic Aioli

CLIMATE SUPERSTAR











Haloumi





Brown Onion



Cucumber





Tomato

All-American Spice Blend





Mini Flour Tortillas

Garlic Aioli



Mixed Salad Leaves



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!

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

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	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.



Scan here if you have any questions or concerns





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.



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.



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.



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!



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate

