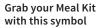


Honey Haloumi & Chermoula Veggie Toss with Garlic Aioli & Almonds

CLIMATE SUPERSTAR

















Zucchini





Red Onion





Mixed Salad



Leaves



Garlic Aioli



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

Carb Smart* *Custom Recipe is not Carb Smart A little salty and squeaky, with a touch of tang, we're big haloumi fans - especially when it's teamed with Moroccan-spiced roasted veg, which you'll toss with a mix of mild and peppery salad leaves to create a stellar salad.

Pantry items

Olive Oil, Honey, White Wine Vinegar

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		
carrot	1	2		
zucchini	1	2		
beetroot	1	2		
red onion	1	2		
chermoula spice blend	1 medium sachet	1 large sachet		
honey*	½ tbs	1 tbs		
mixed salad leaves	1 medium bag	1 large bag		
white wine vinegar*	drizzle	drizzle		
flaked almonds	1 medium packet	1 large packet		
garlic aioli	1 medium packet	1 large packet		
haloumi**	1 packet	2 packets		

Nutrition

*Pantry Items **Custom Recipe Ingredient

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2486kJ (594Cal)	484kJ (116Cal)
Protein (g)	25.8g	5g
Fat, total (g)	43.9g	8.5g
- saturated (g)	15.9g	3.1g
Carbohydrate (g)	24.7g	4.8g
- sugars (g)	22.3g	4.3g
Sodium (mg)	1648mg	321mg
Dietary Fibre (g)	11.7g	2.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3638kJ (870Cal)	602kJ (144Cal)
Protein (g)	42.9g	7.1g
Fat, total (g)	66.6g	11g
- saturated (g)	30.3g	5g
Carbohydrate (g)	25.9g	4.3g
- sugars (g)	23.3g	3.9g
Sodium (mg)	2683mg	444mg

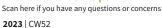
The quantities provided above are averages only.

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.







Prep the veggies

- Preheat oven to 240°C/220°C fan-forced. To a medium bowl, add haloumi and cover with water to soak. Set aside.
- Thinly slice carrot and zucchini into rounds.
- Cut beetroot into small chunks.
- · Cut red onion into thick wedges.



Cook the haloumi & toss the salad

- When the veggies have 5 minutes remaining, drain and cut haloumi 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.
- In last minute of cook time, add honey, turning haloumi to coat.
- To tray with roasted veggies, add mixed salad leaves and a drizzle of white wine vinegar. Gently toss to combine. Season to taste.

Custom Recipe: If you've doubled your haloumi, cook haloumi in batches for best results.



Roast the veggies

- Place prepped veggies on a lined oven tray. Drizzle with olive oil, sprinkle with chermoula spice blend and toss to coat.
- Roast until tender, 25-30 minutes. Set aside to cool slightly.

TIP: Beetroot stays firm when cooked. It's done when you can pierce it with a fork.

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



Serve up

- Divide roast veggie salad between bowls.
- Top with haloumi and flaked almonds.
- Serve with a dollop of garlic aioli. Enjoy!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate

