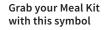
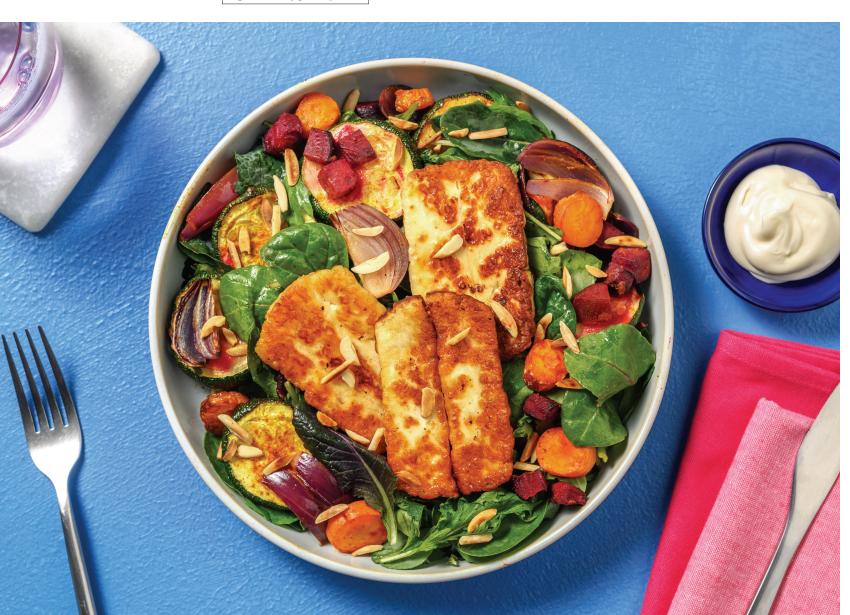


Honey Haloumi & Chermoula Veggie Toss with Garlic Aioli & Almonds

CLIMATE SUPERSTAR



















Red Onion





Mixed Salad



Leaves





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

Carb Smart*

*Custom recipe is not Carb Smart

Is there a more perfect partner for salty, squeaky haloumi than sweet and sticky honey? Serve this vegetarian protein on a bed of Moroccan-spiced veggies and we bet you'll agree!



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 \cdot Large frying pan

Ingredients

in ign concrite			
	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	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

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	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.



Scan here if you have any questions or concerns





Prep the veggies

- Preheat oven to 240°C/220°C fan-forced.
- In a medium bowl, place **haloumi** and cover with water to soak.
- 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 haloumi and 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.
- In **last minute** of cook time, add the **honey**, turning **haloumi** to coat.
- Add mixed salad leaves and a drizzle of white wine vinegar to tray with the roasted veggies. Gently toss to combine. Season to taste.

Custom Recipe: If you've doubled your haloumi, cook haloumi in batches for best results. Return all haloumi to pan before adding the honey.



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: If your oven tray is getting crowded, divide the veggies between two trays. **TIP:** Beetroot stays firm when cooked. It's done when you can pierce it with a fork.



Serve up

- Divide roast veggie salad between bowls.
- · Top with haloumi and flaked almonds.
- Drizzle over garlic aioli to serve. Enjoy!