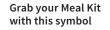


Honey Haloumi & Chermoula Veggie Toss with Garlic Aioli & Almonds

SUMMER SALADS

CLIMATE SUPERSTAR













Zucchini





Beetroot

Brown Onion



Chermoula Spice



Garlic Aioli

Leaves

Flaked Almonds





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

Carb Smart* *Custom recipe is not Carb Smart We're in our light and bright era this autumn, so only a salad will do. Serve this vegetarian protein on a bed of Moroccan-spiced veggies and mixed salad leaves. Drizzle with garlic aioli and sprinkle with almonds for the final 'pièce de réistance'.

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 \cdot Large frying pan

Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
haloumi	1 packet	2 packets	
carrot	1	2	
zucchini	1	2	
potato	1	2	
beetroot	1	2	
brown onion	1	2	
chermoula spice blend	1 small sachet	1 large sachet	
honey*	½ tbs	1 tbs	
mixed salad leaves	1 medium packet	1 large packet	
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)	2687kJ (642Cal)	460kJ (110Cal)
Protein (g)	27.4g	4.7g
Fat, total (g)	43.8g	7.5g
- saturated (g)	15.9g	2.7g
Carbohydrate (g)	35.2g	6g
- sugars (g)	23.8g	4.1g
Sodium (mg)	1645mg	282mg
Dietary Fibre (g)	11.7g	2.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3839kJ (918Cal)	570kJ (136Cal)
Protein (g)	44.5g	6.6g
Fat, total (g)	66.5g	9.9g
- saturated (g)	30.3g	4.5g
Carbohydrate (g)	36.3g	5.4g
- sugars (g)	24.8g	3.7g
Sodium (mg)	2680mg	398mg

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





Prep the veggies

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

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



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.



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 the **last minute** of cook time, add the **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: Cook haloumi in batches for best results.



Serve up

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

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