



# Sweet Chilli-Glazed Haloumi & Bombay Potatoes

with Orange Salad & Garlic Aioli

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Mumbai Spice Blend



Orange



Carrot



Haloumi



Sweet Chilli Sauce



Mixed Salad Leaves



Crushed Peanuts



Garlic Aioli



Chicken Breast

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

Eat Me Early\*  
\*Custom Recipe only

Dive into this bowl of salty, squeaky haloumi slathered in sweet chilli and perfectly paired with golden, spiced potatoes. Plus, juicy orange wedges scattered throughout the salad really makes this dish shine for an unexpected flavour sensation!

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

### Pantry items

Olive Oil, 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
Mumbai spice blend	1 medium sachet	1 large sachet
orange	1	2
carrot	½	1
haloumi	1 packet	2 packets
sweet chilli sauce	1 medium packet	2 medium packets
mixed salad leaves	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
crushed peanuts	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
chicken breast**	1 medium packet	2 medium packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3131kJ (748Cal)	545kJ (130Cal)
Protein (g)	27.3g	4.7g
Fat, total (g)	43.7g	7.6g
- saturated (g)	16.7g	2.9g
Carbohydrate (g)	53.6g	9.3g
- sugars (g)	33.1g	5.8g
Sodium (mg)	2034mg	354mg
Dietary Fibre (g)	11.5g	2g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3847kJ (919Cal)	520kJ (124Cal)
Protein (g)	63.9g	8.6g
Fat, total (g)	46.2g	6.2g
- saturated (g)	17.5g	2.4g
Carbohydrate (g)	53.7g	7.3g
- sugars (g)	33.1g	4.5g
Sodium (mg)	2104mg	284mg
Dietary Fibre (g)	11.6g	1.6g

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](https://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



## Roast the potato

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Place **potato** and **Mumbai spice blend** on a lined oven tray. Drizzle with **olive oil**, toss to coat and spread out evenly.
- Roast until tender, **20-25 minutes**.

3



## Cook the haloumi

- When the potato has **5 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add **sweet chilli sauce**, turning **haloumi** to coat.

**Custom Recipe:** In a large frying pan, heat a drizzle of olive oil over medium-high heat. Before cooking the haloumi, cook chicken steaks until browned and cooked through (when no longer pink inside), 3-6 minutes each side (cook in batches if your pan is getting crowded). Transfer to a bowl. Return chicken to pan before adding the sweet chilli sauce. Continue as above.

2



## Get prepped

- Meanwhile, peel and slice **orange** into thin wedges.
- Grate **carrot (see ingredients)**.
- Cut **haloumi** into 1cm slices.

**Custom Recipe:** If you've added chicken breast, place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks.

4



## Serve up

- In a large bowl, combine **mixed salad leaves**, orange, carrot and a drizzle of **white wine vinegar** and olive oil. Season.
- Divide sweet chilli-glazed haloumi, Bombay potatoes and orange salad between plates.
- Garnish with **crushed peanuts** and serve with **garlic aioli**. Enjoy!

**Custom Recipe:** Divide sweet chilli-glazed chicken, haloumi, Bombay potatoes and orange salad between plates as above.

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)