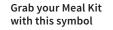


Sweet Chilli-Glazed Haloumi & Bombay Potatoes

with Orange Salad & Garlic Aioli

NEW

CLIMATE SUPERSTAR









Potato





Carrot





Haloumi





Mixed Salad



Leaves



Garlic Aioli



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!



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	
olive oil*	refer to method	refer to method	
potato	2	4	
Mumbai spice blend	1 medium sachet	1 large sachet	
orange	1	2	
carrot	1/2	1	
haloumi	1 packet	2 packets	
sweet chilli sauce	1 medium packet	2 medium packets	
mixed salad leaves	1 medium packet	1 large packet	
white wine vinegar*	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
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	11.6g	1.6g

The quantities provided above are averages only.

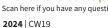
Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo 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





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.



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.



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.



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.

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

