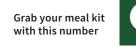


Honey Haloumi Fattoush Salad with Pickled Onion & Golden Dressing

NEW

CLIMATE SUPERSTAR







Haloumi





Cucumber





Red Onion





Mini Flour Tortillas

Mixed Salad Leaves



Golden Goddess Dressing







Pantry items Olive Oil, Honey



Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
haloumi	1 packet	2 packets
lemon	1/2	1
cucumber	1	2
tomato	1	2
red onion	1/2	1
garlic	2 cloves	4 cloves
mini flour tortillas	3	6
honey*	½ tbs	1 tbs
mixed salad leaves	1 medium packet	1 large packet
golden goddess dressing	1 packet	2 packets

*Pantry Items Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2259kJ (540cal)	223kJ (53cal)
Protein (g)	22.6g	2.2g
Fat, total (g)	34.5g	3.4g
- saturated (g)	16.7g	1.6g
Carbohydrate (g)	28g	2.8g
- sugars (g)	9.3g	0.9g
Sodium (mg)	1450mg	143.1mg
Dietary Fibre (g)	6.6g	0.7g

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.



Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- To a medium bowl, add **haloumi** and cover with **water** to soak.
- Slice lemon into wedges. Thinly slice cucumber into half-moons. Roughly chop tomato. Thinly slice red onion (see ingredients). Finely chop garlic. Roughly chop mini flour tortillas (see ingredients).
- In a small microwave-safe bowl, combine onion, a generous squeeze of lemon juice and a good pinch of sugar and salt.
- Microwave onion in 30 second bursts, until softened. Set aside to cool.



Cook the haloumi

- Meanwhile, drain haloumi and pat dry. 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.
- Remove from the heat, then add the honey and a splash of water, turning to coat.



Bake the tortillas

- In a small bowl, combine garlic, a good drizzle of olive oil and a pinch of salt and pepper.
- Spread mini flour tortillas evenly on a lined oven tray (don't worry if they overlap) and brush or spread with some garlic oil.
- Bake until golden, **5-10 minutes**.

TIP: If your tray is crowded, toss the tortilla chips halfway through baking.



Serve up

- Drain pickled onion.
- In a large bowl, combine a good squeeze of lemon juice, a drizzle of olive oil
 and a pinch of salt and pepper. Add mixed salad leaves, tomato, cucumber,
 tortilla chips and pickled onion. Toss to combine and season to taste.
- · Divide fattoush salad between bowls.
- Top with honey haloumi.
- Drizzle over golden goddess dressing and serve with remaining lemon wedges. Enjoy!







Cut into bite-sized pieces. Cook before the haloumi, until cooked through, 4-6 minutes. Transfer to a bowl. Continue with recipe.



Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

