

Honey Haloumi & Mumbai Potato Salad

with Mint & Garlic Yoghurt

NEW

Grab your meal kit with this number

17



Recipe Update

We've replaced the baby capsicum in this recipe with snacking tomatoes due to local ingredient availability. It'll be just as delicious, just follow your recipe card!



Potato



Mumbai Spice Blend



Haloumi



Tomato



Cucumber



Mint



Garlic



Greek-Style Yoghurt



Mixed Salad Leaves



Chicken Breast



Haloumi

Prep in: 20-30 mins
Ready in: 30-40 mins

Carb Smart

Craving something warm yet cooling, roasted but fresh? Then look no further. We have whipped up a Mumbai-spiced roast potato salad, with pan-fried honey haloumi and a fresh tomato salad to keep it light and bright!

Pantry items

Olive Oil, Honey, White Wine Vinegar

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
potato	2	4
Mumbai spice blend	1 medium sachet	1 large sachet
haloumi	1 packet	2 packets
tomato	1	2
cucumber	1	2
mint	1 packet	1 packet
garlic	1 clove	2 cloves
Greek-style yoghurt	1 medium packet	1 large packet
honey*	1 tsp	2 tsp
white wine vinegar*	drizzle	drizzle
mixed salad leaves	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1961kJ (469cal)	264kJ (63cal)
Protein (g)	25.4g	3.4g
Fat, total (g)	23.5g	3.2g
- saturated (g)	15.8g	2.1g
Carbohydrate (g)	32.4g	4.4g
- sugars (g)	13g	1.7g
Sodium (mg)	1738mg	233.9mg
Dietary Fibre (g)	7.4g	1g

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.

1



Roast the potato

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

TIP: If your oven tray is crowded, divide the potato between two trays.

2



Soak the haloumi

- Meanwhile, to a medium bowl, add **haloumi** and cover with **water** to soak.

3



Get prepped

- While the haloumi is soaking, roughly chop **tomato**. Thinly slice **cucumber**. Pick **mint** leaves and finely chop. Finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** and **garlic** over medium-high heat, until fragrant, **1 minute**. Transfer to a small bowl.
- Add **Greek-style yoghurt** to garlic oil mixture and stir to combine. Season to taste with **salt** and **pepper**.

4



Cook the haloumi

- While the potato is cooling, drain **haloumi** and pat dry. Cut **haloumi** into 1cm-thick slices.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Remove from heat, add the **honey** and turn to coat.

5



Toss the salad

- In a large bowl, combine **mint**, a good drizzle of **white wine vinegar** and **olive oil** and a pinch of **salt** and **pepper**.
- To the dressing, add **cucumber**, **tomato**, **mixed salad leaves** and **roasted potatoes**. Toss to combine and season to taste.

6



Serve up

- Divide Mumbai potato salad between bowls.
- Top with honey haloumi.
- Drizzle over garlic yoghurt to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



CUSTOM OPTIONS



ADD CHICKEN BREAST

Thinly slice into strips. After cooking haloumi, return pan with olive oil and cook chicken, until browned and cooked through, 4-6 minutes.



DOUBLE HALOUMI

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.

