

# Honey Haloumi & Chermoula Veggie Toss

with Garlic Aioli & Almonds

CLIMATE SUPERSTAR

Grab your meal kit with this number

17



### Recipe Update

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



Haloumi



Carrot



Zucchini



Sweet Potato



Beetroot



Brown Onion



Chermoula Spice Blend



Mixed Salad Leaves



Flaked Almonds



Garlic Aioli



Haloumi



Chicken Tenderloins

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

Carb Smart

We're in our light and bright era 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 résistance'.

### 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
<b>olive oil*</b>	refer to method	refer to method
haloumi	1 packet	2 packets
carrot	1	2
zucchini	1	2
sweet potato	1	2
beetroot	1	2
brown onion	1	2
chermoula spice blend	1 medium sachet	1 large sachet
<b>honey*</b>	½ tbs	1 tbs
mixed salad leaves	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
flaked almonds	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2710kJ (648cal)	216kJ (52cal)
Protein (g)	27.7g	2.2g
Fat, total (g)	41.9g	3.3g
- saturated (g)	16g	1.3g
Carbohydrate (g)	35.5g	2.8g
- sugars (g)	24.3g	1.9g
Sodium (mg)	1785mg	142.6mg
Dietary Fibre (g)	13.4g	1.1g

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 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 **sweet potato** and **beetroot** into small chunks.
- Cut **brown onion** into thick wedges.



## 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 with **salt** and **pepper**.

### CUSTOM OPTIONS



#### DOUBLE HALOUMI

Follow method above, cooking in batches if necessary.



#### ADD CHICKEN TENDERLOINS

Cook until cooked through, 3-4 minutes.



## 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.



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



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

