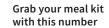


Zesty Chicken & Haloumi Pita Pockets with Fries, Olive Salad & Garlic Sauce

STREET FOOD















Potato





Kalamata Olives





Chicken Thigh





Lemon Pepper Seasoning

Pita Bread



Garlic Aioli





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
potato	2	4
cucumber	1	2
tomato	1	2
parsley	1 packet	1 packet
kalamata olives	1 packet	2 packets
onion	1/2	1
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
lemon pepper seasoning	1 sachet	2 sachets
white wine vinegar*	1 tbs	2 tbs
pita bread	2	4
garlic aioli	1 large packet	2 large packets

*Pantry Items Nutrition

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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.



Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- To a medium bowl, add haloumi and cover with water to soak.
- Cut potato into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- · Bake until tender, 20-25 minutes.

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



Get prepped

- Meanwhile, thinly slice cucumber into half-moons.
- Slice tomato into thin wedges.
- Roughly chop parsley and kalamata olives (if preferred).
- Thinly slice red onion (see ingredients).
- Cut chicken thigh into 1cm-thick strips.
- In a medium bowl, combine lemon pepper seasoning, a pinch of salt and a drizzle of olive oil. Add chicken strips, tossing to coat.



Pickle the onion

- In a medium microwave-safe bowl, combine onion, the white wine vinegar and a good pinch of sugar and salt.
- Microwave onion for 30 second bursts, until softened. Set aside.



Cook the chicken & haloumi

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook chicken strips until browned and cooked through, 3-4 minutes each side.
- Transfer to a plate, season to taste and cover to keep warm.
- Drain haloumi and pat dry. Cut haloumi into 1cm-thick slices.
- Wipe out frying pan and return to medium-high heat with a drizzle of olive oil. Cook haloumi until golden brown, 1-2 minutes each side.

TIP: Chicken is cooked through when it is no longer pink inside.



Toss the salad

 While haloumi is cooking, to bowl with pickled onion, add cucumber, tomato, olives, parsley and a drizzle of olive oil. Toss to combine.

TIP: Kalamata olives are strong in flavour - add less if desired!



Serve up

- Microwave pita pockets on a plate for 1 minute, until warmed through.
- Halve pita then gently open up pocket and spread with **garlic aioli**.
- Fill with olive salad, some zesty chicken, fries and haloumi. Serve with any remaining chicken, fries and salad. Enjoy!

