

# Easy Loaded All-American Haloumi Tacos

with Sweet Potato Fries, Caramelised Onion & Smokey Aioli

CLIMATE SUPERSTAR

Grab your meal kit with this number

9



Haloumi



Sweet Potato



Brown Onion



Tomato



Sweetcorn



All-American Spice Blend



Mini Flour Tortillas



Smokey Aioli



Mixed Salad Leaves



Haloumi



Chicken Breast

Prep in: 20-30 mins  
Ready in: 25-35 mins

You'll be smiling all the way to the table when you dish up these show-stopping tacos. Fill them with oven-baked fries, squeaky haloumi, sweet caramelised onion, crisp salad and smokey aioli and soak up the state of bliss that follows!

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar



## 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
sweet potato	2	4
brown onion	1	2
tomato	1	2
sweetcorn	1 medium tin	1 large tin
<b>balsamic vinegar*</b>	1 tbs	2 tbs
<b>brown sugar*</b>	1 tsp	2 tsp
All-American spice blend	1 medium sachet	1 large sachet
mini flour tortillas	6	12
smokey aioli	2 packets	4 packets
mixed salad leaves	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4395kJ (1050Cal)	665kJ (158Cal)
Protein (g)	31.7g	4.8g
Fat, total (g)	56.9g	8.6g
- saturated (g)	19.7g	3g
Carbohydrate (g)	98.2g	14.9g
- sugars (g)	35.2g	5.3g
Sodium (mg)	2107mg	319mg
Dietary Fibre (g)	20.5g	3.1g

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.

1



## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **haloumi** into 1cm-thick slices. In a medium bowl, add **haloumi** and cover with **water**.
- Cut **sweet 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**.
- Meanwhile, thinly slice **brown onion**. Roughly chop **tomato**. Drain **sweetcorn**.

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

3



## Cook the haloumi

- Drain **haloumi** and pat dry.
- In a second medium bowl, combine **All-American spice blend** and a drizzle of **olive oil**. Add **haloumi**, tossing to coat.
- Wash out frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **haloumi**, turning, until golden brown, **1-2 minutes** each side.
- When haloumi is almost ready, microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

2



## Get prepped

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring regularly, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, **brown sugar** and a splash of **water**. Mix well. Cook until dark and sticky, **3-5 minutes**.
- Season with **salt** and **pepper**, then transfer to a bowl.

4



## Serve up

- Spread tortillas with a layer of **smokey aioli**.
- Fill with **mixed salad leaves**, some sweet potato fries, haloumi and caramelized onion.
- Top with a helping of corn and tomato.
- Serve with any remaining fries on the side. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW52



### CUSTOM OPTIONS



#### DOUBLE HALOUMI

Follow method above, cooking in batches if necessary.



#### SWAP TO CHICKEN BREAST

Cut into bite-sized pieces. Cook with filling until cooked through, 4-6 minutes.

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

