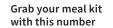


Honey Haloumi & Chermoula Veggie Toss with Garlic Aioli

SUMMER SALADS

CLIMATE SUPERSTAR















Zucchini

Sweet Potato







Chermoula Spice Blend

Mixed Salad Leaves







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



We're in our light and bright era so only a salad will do. Serve this vegetarian protein on a bed of garlicky veggies and mixed salad leaves. Drizzle with garlic aioli for the final 'pièce de réisistance'.

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 |
| 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 OR ½ large sachet | 1 large sachet |
| honey* | ½ tbs | 1 tbs |
| mixed salad leaves | 1 medium packet | 1 large packet |
| white wine vinegar* | drizzle | drizzle |
| garlic aioli | 1 medium packet | 1 large packet |
| *Pantry Items | | |

Nutrition

Avg Qty Per Serving Per 100g Energy (kJ) 2465kJ (589Cal) 499kJ (119Cal) Protein (g) 24.1g 4.9g Fat, total (g) 38.8g 7.9g - saturated (g) 15.7g 3.2g Carbohydrate (g) 36.8g 7.4g - sugars (g) 26.3g 5.3g

1588mg 321mg Sodium (mg) Dietary Fibre (g) 11g 2.2g

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.



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
- 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.



Roast the veggies

- Place prepped veggies on a lined oven tray. Drizzle with olive oil, sprinkle with **chermoula spice blend (see ingredients)** 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

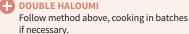
- Divide chermoula veggie salad between bowls.
- · Top with honey haloumi.
- Drizzle over **garlic aioli** to serve. Enjoy!











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

