

Sweet Chilli Haloumi & Bombay Potatoes

with Cucumber Salad & Garlic Aioli

CLIMATE SUPERSTAR

Grab your meal kit
with this number

33



Potato



Mumbai Spice Blend



Brown Mustard Seeds



Cucumber



Carrot



Haloumi



Sweet Chilli Sauce



Mixed Salad Leaves



Crushed Peanuts



Garlic Aioli



Chicken Breast



Chicken Thigh

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

Dive into this bowl of salty, squeaky haloumi slathered in sweet chilli and perfectly paired with golden, spiced potatoes. Plus, fresh cucumber scattered throughout the salad really makes this dish shine for an unexpected flavour sensation!

Pantry items

Olive Oil, 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
brown mustard seeds	1 sachet	2 sachets
cucumber	1	2
carrot	½	1
haloumi	1 packet	2 packets
sweet chilli sauce	1 large packet	2 large packets
mixed salad leaves	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
crushed peanuts	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)	2895kJ (691Cal)	563kJ (134Cal)
Protein (g)	27.5g	5.4g
Fat, total (g)	44.4g	8.6g
- saturated (g)	16.6g	3.2g
Carbohydrate (g)	43.9g	8.5g
- sugars (g)	23g	4.5g
Sodium (mg)	1833mg	357mg
Dietary Fibre (g)	9.3g	1.8g

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**, **Mumbai spice blend** and **brown mustard seeds** on a lined oven tray. Drizzle with **olive oil**, toss to coat and spread out evenly.
- Roast until tender, **20-25 minutes**.

3



Cook the haloumi

- When the potato has **5 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add **sweet chilli sauce**, turning **haloumi** to coat.

2



Get prepped

- Meanwhile, thinly slice **cucumber** into rounds.
- Grate **carrot** (see ingredients).
- Cut **haloumi** into 1cm-thick slices.

4



Finish & serve

- In a large bowl, combine **mixed salad leaves**, cucumber, carrot and a drizzle of **white wine vinegar** and olive oil. Season with salt and pepper.
- Divide sweet chilli haloumi, Bombay potatoes and cucumber salad between plates.
- Garnish with **crushed peanuts** and serve with **garlic aioli**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW01



CUSTOM OPTIONS



ADD CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.



ADD CHICKEN THIGH

Cut into 2cm chunks. Follow method above, cooking 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.

