

Peri-Peri Glazed Chicken & Haloumi Wraps

with Cucumber Salsa & Corn Cob

STREET FOOD

Grab your meal kit
with this number

23



Haloumi



Corn



Cucumber



Tomato



Spring Onion



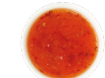
Lemon



Chicken Thigh



Peri-Peri
Seasoning



Sweet Chilli
Sauce



Flatbread



Garlic Aioli

Prep in: 20-30 mins
Ready in: 30-40 mins

 Eat Me Early

Avoid long lines and street food chaos by getting the flavours of the markets at home with these loaded peri-peri chicken and haloumi wraps. With the fluffiest flatbreads to house these protein powerhouses, these wraps also come with an easy salsa and charred corn cob!

Pantry items

Olive Oil

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

Two oven trays 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
corn	1 cob	2 cobs
cucumber	1	2
tomato	1	2
spring onion	1 stem	2 stems
lemon	½	1
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
peri-peri seasoning	1 sachet	2 sachets
sweet chilli sauce	1 large packet	2 large packets
flatbread	4	8
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

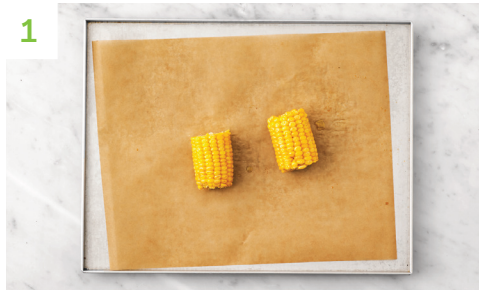
Avg Qty	Per Serving	Per 100g
Energy (kJ)	4646kJ (1110cal)	637kJ (87cal)
Protein (g)	62.5g	8.6g
Fat, total (g)	59.2g	8.1g
- saturated (g)	19.6g	2.7g
Carbohydrate (g)	79.7g	10.9g
- sugars (g)	32.9g	4.5g
Sodium (mg)	2087mg	286.3mg
Dietary Fibre (g)	11.2g	1.5g

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.



Roast the corn

- Preheat oven to **240°C/220°C fan-forced**.
- In a medium bowl, place **haloumi** and cover with water to soak.
- Cut **corn cob** in half and place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender and slightly charred, **15-20 minutes**.



Cook the chicken

- Return frying pan to high heat with a drizzle of **olive oil**.
- When oil is hot, cook **chicken**, tossing, until browned, **3-5 minutes**.
- When **chicken** has **1 minute** remaining, add **sweet chilli sauce** and a splash of **water**, tossing to coat.



Get prepped

- Meanwhile, finely chop **cucumber** and **tomato**. Thinly slice **spring onion**. Slice **lemon** into wedges.
- In a second medium bowl, combine **cucumber**, **tomato**, **spring onion**, a good squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste and set aside.
- Slice **chicken thigh** into 1cm strips. In a third medium bowl, combine **chicken**, **peri-peri seasoning** and a drizzle of **olive oil**.



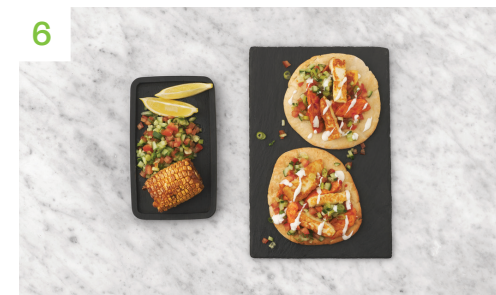
Bake the flatbreads

- While chicken is cooking, place **flatbreads** on a second lined oven tray. Drizzle each with a little **olive oil** and season with salt.
- Bake until warmed through, **4-7 minutes**.



Cook the haloumi

- Drain **haloumi** and pat dry. Cut the **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.
- Transfer to a bowl and cover to keep warm.



Finish & serve

- Top flatbreads with peri-peri glazed chicken, haloumi and some cucumber salsa. Drizzle over **garlic aioli**.
- Serve with corn cob and any remaining salsa and lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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