

Oregano Haloumi & Roasted Potato Tacos

with Garlic Aioli & Caramelised Onion

Grab your Meal Kit
with this symbol



Potato



Dried Oregano



Red Onion



Garlic



Cucumber



Tomato



Cos Lettuce



Haloumi



Mini Flour
Tortillas



Garlic Aioli

 Hands-on: **20-30 mins**
Ready in: **30-40 mins**

Roasted potatoes are often left to the side of a dish, but we've given them a starring role tonight. With their herby and golden coating, they work perfectly in these haloumi tacos to deliver loads of flavour.

Pantry items

Olive Oil, Balsamic Vinegar,
Brown Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	1	2
dried oregano	1 sachet	2 sachets
red onion	1	2
garlic	1 clove	2 cloves
cucumber	1	2
tomato	1	2
cos lettuce	½ head	1 head
haloumi	1 block	2 blocks
balsamic vinegar*	1 tbs	2 tbs
water*	1 tbs	2 tbs
brown sugar*	2 tsp	1 tbs
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3711kJ (886Cal)	632kJ (151Cal)
Protein (g)	30.2g	5.1g
Fat, total (g)	51.1g	8.7g
- saturated (g)	16.8g	2.9g
Carbohydrate (g)	70.4g	12g
- sugars (g)	17.7g	3g
Sodium (mg)	1468mg	250mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://www.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 potato

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** (unpeeled) into 1cm chunks. Place the **potato** and 1/2 the **dried oregano** on an oven tray lined with baking paper. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until tender, **20-25 minutes**.



Flavour the haloumi

While the onion is caramelising, combine the **garlic**, the **remaining dried oregano**, a **pinch of pepper** and a drizzle of **olive oil** in a medium bowl. Drain the **haloumi**, then pat dry with paper towel. Add to the bowl with the **garlic mixture**. Toss the **haloumi** to coat.



Get prepped

While the potato is roasting, thinly slice the **red onion**. Finely chop the **garlic**. Slice the **cucumber** into thin batons. Slice the **tomato** into thin half-moons. Shred the **cos lettuce**. Cut the **haloumi** into 1cm-thick slices. Place the **haloumi** slices in a small bowl of cold water and set aside to soak for **5 minutes**.

TIP: Soaking the haloumi helps mellow out the saltiness!



Cook the haloumi

Wash the frying pan and return to a medium-high heat with a drizzle of **olive oil**. When the oil is hot, add the **haloumi** and cook until golden brown, **2 minutes** each side. While the **haloumi** is cooking, heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through.



Caramelise the onion

In a medium frying pan, heat a drizzle of **olive oil** over a medium heat. Add the **onion** and cook, stirring often, until softened, **5-6 minutes**. Add the **balsamic vinegar**, **water** and **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



Serve up

Bring everything to the table to serve. Spread some **garlic aioli** on each tortilla, then fill with some cos lettuce, roasted potato, cucumber, tomato, caramelised onion and haloumi.

Enjoy!