

Grilled Prawns & Creamy Potatoes

with Haloumi Salad & Chilli Jam

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Potato



Tomato



Cucumber



Haloumi



Lemon



Aussie Spice Blend



Prawns



Garlic Aioli




Mixed Salad




Chilli Flakes (Optional)




Chilli Jam

 Hands-on: **25-35 mins**
Ready in: **35-45 mins**

 Eat Me First

 Naturally Gluten-Free
Not suitable for coeliacs

 Spicy (optional chilli flakes)

This delightful dish has summer written all over it. The prawns, haloumi and lemon all go on the barbie - which means maximum flavour, but minimal work!

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

NOTE: You'll also need to give your fruit and veggies a wash.

You will need

BBQ - Medium saucepan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	20g	40g
tomato	1	2
cucumber	1	2
haloumi	1 packet	2 packets
lemon	½	1
Aussie spice blend	1 sachet	2 sachets
prawns	1 packet	2 packets
garlic aioli	1 packet (50g)	1 packet (100g)
mixed salad	1 small bag	1 medium bag
chilli flakes (optional)	pinch	pinch
chilli jam	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3251kJ (777Cal)	530kJ (126Cal)
Protein (g)	39g	6.4g
Fat, total (g)	52.8g	8.6g
- saturated (g)	21g	3.4g
Carbohydrate (g)	44.9g	7.3g
- sugars (g)	18.2g	3g
Sodium (mg)	2270mg	370mg

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



Cook the potato

Preheat the BBQ to a high heat. Bring a medium saucepan of salted water to the boil. Cut the **potato** into bite-sized chunks. Cook in the boiling water until easily pierced with a fork, **10-12 minutes**. Drain and return the **potato** to the saucepan. Stir in the **butter** until melted. Season to taste. Set aside, uncovered.

4



Grill the prawns

Grill the **prawns** until pink and starting to curl up, **2-4 minutes**. Transfer to a serving plate.

No BBQ? Return frying pan to a medium-high heat with a drizzle of olive oil. When oil is hot, cook prawns, tossing, until pink and starting to curl up, 3-4 minutes.

2



Get prepped

While the potato is cooking, roughly chop the **tomato** and **cucumber**. Pat the **haloumi** dry with paper towel, then cut into 1cm-thick slices. Halve the **lemon**. In a medium bowl, combine the **haloumi** and a drizzle of **olive oil**. Set aside. In another medium bowl, combine the **Aussie spice blend** and a drizzle of **olive oil**. Add the **prawns**, tossing to coat.

5



Bring it all together

To the **potato**, add the **garlic aioli**, gently tossing to coat. To a plate, add the **mixed salad, tomato, cucumber**, a drizzle of **olive oil** and a squeeze of the charred **lemon juice**. Season, then toss to combine. Top with the **haloumi**.

3



Grill the haloumi

When the BBQ is hot, grill the **haloumi** on a BBQ flat plate until golden brown, **2-3 minutes** each side. Grill the **lemon**, cut-side down, until charred, **4-6 minutes**. Transfer the **haloumi** and **lemon** to a plate.

TIP: Avoid using the grill plate to cook your haloumi in case it gets stuck!

No BBQ or flat plate? Heat a drizzle of olive oil in a large frying pan over a medium-high heat. Cook haloumi until golden brown, 2 minutes each side. Cut lemon into wedges and set aside to serve fresh.

6



Serve up

Sprinkle the potatoes with some **chilli flakes** (if using). Bring the grilled prawns, creamy potatoes and haloumi salad to the table. Serve with the **chilli jam** and any remaining charred lemon.

Enjoy!

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Berry Cheesecake Pots

with Coconut Crumb

Grab your Meal Kit
with this symbol



Shredded Coconut



Cream Cheese



Light Cooking
Cream



Mixed Berry
Compote

 Hands-on: **20-30 mins**
Ready in: **6 hours or overnight** to set

There's something about the rich cream cheese and sweet and tangy berry combo that just works, and this showstopping dessert is a case in point. We suggest making this the night before so that the pots have plenty of time to set.

Pantry items

Butter, Plain Flour, Brown Sugar, Sugar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

NOTE: You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Electric beaters (or a metal whisk)

Ingredients

	2 People	4 People
butter*	50g	100g
plain flour*	½ cup	1 cup
brown sugar*	2 tbs	¼ cup
shredded coconut	1 medium packet	1 large packet
cream cheese	½ packet	1 packet
light cooking cream	1 medium packet	1 large packet
sugar*	1 tbs	2 tbs
mixed berry compote	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1600kJ (381Cal)	1210kJ (289Cal)
Protein (g)	5.0g	3.8g
Fat, total (g)	28.0g	21.2g
- saturated (g)	19.2g	14.5g
Carbohydrate (g)	28.1g	21.3g
- sugars (g)	14.2g	10.8g
Sodium (mg)	187mg	142mg

The quantities provided above are averages only.

Allergens

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

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Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Cut the **butter** into small cubes. To a medium bowl, add the **plain flour, brown sugar, butter, shredded coconut** and a pinch of **salt**.



Bake the coconut crumb

Using your fingertips, rub the **butter** into the **flour mixture**, until resembling breadcrumbs. Transfer to a lined oven tray and spread out in a single layer. Bake until golden, **8-10 minutes**. Set aside to cool.

TIP: Keep the crumb slightly clumped together on the tray, if it's spread too thin it can burn!



Beat the cream cheese

While the crumb is cooling, wash out and dry the medium bowl. Add the **cream cheese** (see ingredients) to the bowl. Using electric beaters, mix until smooth, **1-2 minutes**. Add the **light cooking cream** and **sugar** and beat until well combined and smooth, **1-2 minutes**.

TIP: If you don't have electric beaters, use a metal whisk!



Assemble the pots

Divide 1/2 the **cream cheese mixture** between serving glasses. Top with 1/2 the **mixed berry compote** and 1/2 the **coconut crumb**. Repeat the layering once more with the remaining ingredients.



Chill the pots

Refrigerate the **cheesecake pots** for **6 hours** or **overnight** to set.



Serve up

Remove the berry cheesecake pots from the fridge. Sprinkle with the coconut crumb to serve.

Enjoy!

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