

# Grilled Prawns & Creamy Potatoes

with Haloumi-Zucchini Salad & Garlic Aioli

GRILL KIT



Grab your Meal Kit with this symbol



Potato



Tomato



Zucchini



Lime



Aussie Spice Blend



Salad Leaves



Chilli Flakes (Optional)



Haloumi



Dill & Parsley Mayonnaise




Prawns



Garlic Aioli

Prep in: 25-35 mins  
Ready in: 35-45 mins

 Eat Me First

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

## Pantry items

Olive Oil, Honey



## 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

BBQ · Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
haloumi	1 packet	2 packets
potato	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet
tomato	1	2
zucchini	1	2
lime	½	1
Aussie spice blend	1 medium sachet	2 medium sachets
prawns	1 packet	2 packets
salad leaves	1 small bag	1 medium bag
<b>honey*</b>	1 tsp	2 tsp
chilli flakes (optional)	pinch	pinch
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3447kJ (824Cal)	558kJ (133Cal)
Protein (g)	39.3g	6.4g
Fat, total (g)	62.7g	10.1g
- saturated (g)	17.7g	2.9g
Carbohydrate (g)	35.6g	5.8g
- sugars (g)	12.4g	2g
Sodium (mg)	2352mg	381mg

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](https://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 BBQ to high heat. Bring a medium saucepan of salted water to the boil.
- Cut **haloumi** into 1cm-thick slices. In a medium bowl, add **haloumi** and cover with water.
- Cut **potato** into bite-sized chunks. Cook in the boiling water until easily pierced with a fork, **10-12 minutes**.
- Drain and return to the saucepan. Stir in **dill & parsley mayonnaise** until combined. Season to taste. Set aside, uncovered.

4



## Grill the prawns

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

**No BBQ?** In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook prawns, tossing, until pink and starting to curl up, 3-4 minutes.

2



## Get prepped

- While the potato is cooking, roughly chop **tomato**. Thinly slice **zucchini** into strips, lengthways. Halve **lime**.
- Pat **haloumi** dry with paper towel.
- In a second medium bowl, toss **haloumi**, **zucchini** and a drizzle of **olive oil**. Set aside.
- In another medium bowl, combine **Aussie spice blend** and a drizzle of **olive oil**. Add **prawns**, tossing to coat.

5



## Bring it all together

- To the bowl with the **zucchini**, add **salad leaves**, **tomato**, the **honey**, a drizzle of **olive oil** and a squeeze of the **charred lime juice**. Season, then toss to combine.
- Top with **haloumi**.

3



## Grill the zucchini & haloumi

- When the BBQ is hot, grill **zucchini** until charred and tender, **3-5 minutes** each side.
- Meanwhile, grill **haloumi** on a BBQ flat plate until golden brown, **2-3 minutes** each side.
- Grill **lime**, cut-side down, until charred, **4-6 minutes**. Transfer **zucchini** to a serving bowl. Transfer **haloumi** and **lime** to a plate.

**No BBQ or flat plate?** Heat a drizzle of olive oil in a large frying pan over medium-high heat. Cook zucchini until tender, 3-5 minutes each side. Return frying pan to medium-high heat with a drizzle of olive oil. Cook haloumi until golden brown, 2 minutes each side. Set lime aside to serve fresh.

6



## Serve up

- Sprinkle the potatoes with some **chilli flakes** (if using).
- Bring the chargrilled prawns, creamy potatoes and haloumi-zucchini salad to the table.
- Serve with **garlic aioli** and any remaining charred lime. Enjoy!

We're here to help!



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