



Haloumi & Chermoula Roast Veggie Salad

with Garlic Aioli & Almonds

Grab your Meal Kit with this symbol



Carrot



Zucchini



Beetroot



Red Onion



Chermoula Spice Blend



Mixed Salad Leaves



Slivered Almonds

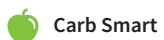


Haloumi



Garlic Aioli

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



Carb Smart

Naturally Gluten-Free
Not suitable for coeliacs

A little salty and squeaky, with a touch of tang, we're big haloumi fans - especially when it's teamed with Moroccan-spiced roasted veg, which you'll toss with a mix of mild and peppery salad leaves to create a stellar salad.

Pantry items

Olive Oil, White Wine Vinegar

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
zucchini	1	2
beetroot	1	2
red onion	1	2
chermoula spice blend	1 medium sachet	1 large sachet
haloumi	1 packet	2 packets
mixed salad leaves	1 medium bag	1 large bag
white wine vinegar*	drizzle	drizzle
slivered almonds	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)	2714kJ (649Cal)	551kJ (132Cal)
Protein (g)	26.2g	5.3g
Fat, total (g)	46.8g	9.5g
- saturated (g)	15.7g	3.2g
Carbohydrate (g)	28.9g	5.9g
- sugars (g)	24.5g	5g
Sodium (mg)	1655mg	336mg
Dietary Fibre (g)	14.2g	2.9g

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



Prep the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Thickly slice **carrot** and **zucchini** into rounds.
- Cut **beetroot** into small chunks.
- Cut **red onion** into thick wedges.

3



Cook the haloumi & toss the salad

- When the veggies have **5 minutes** remaining, cut **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.
- Meanwhile, to the slightly cooled roasted **veggie** tray, add **mixed salad leaves** and a drizzle of **white wine vinegar**. Gently toss to combine. Season to taste.

2



Roast the veggies

- Place prepped **veggies** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **chermoula spice blend** and toss to coat.
- Spread **veggies** out evenly, then roast until tender, **25-30 minutes**. Set aside to slightly cool.

TIP: If your oven tray is getting crowded, divide the veggies between two trays.

TIP: Beetroot stays firm when cooked. It's done when you can pierce it with a fork.

4



Serve up

- Divide roast veggie salad between bowls. Top with haloumi and **slivered almonds**.
- Serve with **garlic aioli**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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