



Herby Haloumi & Sweet Potato Tacos

with Caramelised Onion & Garlic Aioli

Grab your Meal Kit with this symbol



Sweet Potato



Garlic & Herb Seasoning



Brown Onion



Garlic



Cucumber



Tomato



Cos Lettuce



Mini Flour Tortillas



Garlic Aioli



Haloumi

Prep in: **20-30** mins
Ready in: **35-45** mins

Roast sweet potatoes are often left to the side of a dish, but we've given them a starring role tonight. Complete with a garlicky, golden coating, they work a treat with squeaky, salty, herby haloumi for a veggie taco filling that will leave you wanting more.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	1	2
garlic & herb seasoning	1 medium sachet	1 large sachet
brown onion	1	2
garlic	1 clove	2 cloves
cucumber	1	2
tomato	1	2
cos lettuce	½ head	1 head
haloumi	1 packet	2 packets
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	2 tsp	1 tbs
mini flour tortillas	6	12
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3670kJ (877Cal)	622kJ (149Cal)
Protein (g)	30g	5.1g
Fat, total (g)	50.4g	8.5g
- saturated (g)	17.1g	2.9g
Carbohydrate (g)	72.3g	12.2g
- sugars (g)	24.2g	4.1g
Sodium (mg)	1698mg	288mg

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 sweet potato

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **sweet potato** into small chunks.
- Place on a lined oven tray. Drizzle with **olive oil**, sprinkle with 1/2 the **garlic & herb seasoning** and season with **salt**. Toss to coat.
- Roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the sweet potato between two trays.



Flavour the haloumi

- While the onion is caramelising, combine **garlic**, a drizzle of **olive oil** and remaining **garlic & herb seasoning** in a medium bowl. Season with **pepper**.
- Add **haloumi**, turning to coat.



Get prepped

- Meanwhile, thinly slice **brown onion**.
- Finely chop **garlic**.
- Slice **cucumber** into thin sticks. Thinly slice **tomato** into half-moons. Shred **cos lettuce** (see ingredients).
- Cut **haloumi** into 1cm strips.



Cook the haloumi

- Wash and dry frying pan, then return to medium-high heat with a drizzle of **olive oil**.
- When oil is hot, cook **haloumi** until golden brown, **1-2 minutes** each side.
- Meanwhile, microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Caramelize the onion

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



Serve up

- Spread some **garlic aioli** over the base of each tortilla, then fill with lettuce, sweet potato, cucumber, tomato, caramelised onion and herby haloumi.
- Drizzle with remaining garlic aioli to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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