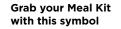
Lemon Pepper Crumbed Haloumi

with Wedges, Apple Slaw & Smokey Aioli











Potato

Haloumi











Dijon Mustard

Parsley



Slaw Mix

Lemon Pepper Spice Blend







Panko Breadcrumbs



Smokey Aioli

Pantry items Olive Oil, Plain Flour, Egg

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	2	4
haloumi	1 packet	2 packets
lemon	1/2	1
apple	1/2	1
parsley	1 bag	1 bag
Dijon mustard	1 tub (15g)	2 tubs (30g)
slaw mix	1 bag (150g)	1 bag (300g)
lemon pepper spice blend	1 sachet	2 sachets
plain flour*	1 tsp	2 tsp
egg*	1	2
panko breadcrumbs	1 packet	2 packets
smokey aioli	1 packet (50g)	1 packet (100g)

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
3180kJ (760Cal)	609kJ (146Cal)
31.8g	6.1g
43.0g	8.2g
16.2g	3.1g
59.2g	11.3g
13.7g	2.6g
1230mg	236mg
	3180kJ (760Cal) 31.8g 43.0g 16.2g 59.2g 13.7g

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 wedges

Preheat the oven to 240°C/220°C fan-forced. Cut the potato (unpeeled) into 1cm wedges. Place the wedges on the oven tray lined with baking paper. Drizzle with olive oil, season with a pinch of salt and pepper and toss to coat. Place the tray on the top rack and bake until tender, 25-30 minutes.

TIP: Cut the potato to the correct size so it cooks in the allocated time.



2. Get prepped

While the wedges are cooking, cut the **haloumi** into 4 steaks (you should get 2 pieces per person). Place the haloumi slices in a small bowl of cold water and set aside to soak for 5 minutes. Zest the **lemon** to get a **good pinch**, then slice into wedges. Finely slice the apple (see ingredients list) into matchsticks. Roughly chop the parsley leaves.

TIP: Soaking the haloumi helps mellow out the saltiness!



3. Make the slaw

In a large bowl, combine the **Dijon mustard**, lemon zest, a squeeze of lemon juice, a drizzle of olive oil and season with a pinch of salt and pepper. Just before serving, add the apple, parsley and slaw mix into the bowl with the dressing.

TIP: Toss the slaw just before serving to keep the cabbage crisp.



4. Crumb the haloumi

Pat dry the **haloumi** with paper towel. In a shallow bowl, combine the **lemon pepper spice blend**, plain flour and a good pinch of salt and pepper. In a second shallow bowl, whisk the egg. In a third shallow bowl, place the panko breadcrumbs. Dip the haloumi slices into the flour mixture, then dip into the egg, and finally in the panko breadcrumbs. Transfer to a plate.

TIP: Press firmly into the flour mixture to help stick to the haloumi!



5. Fry the haloumi

In a medium frying pan, heat a good drizzle of **olive oil** to coat the base of the pan over a medium-high heat. When the oil is hot, add the haloumi and cook until golden brown, 2 minutes each side.



6. Serve up

Divide the lemon pepper crumbed haloumi, wedges, apple slaw and smokey aioli between plates. Serve with any remaining lemon wedges.

Enjoy!