

Lemon Pepper Crumbed Haloumi

with Wedges, Apple Slaw & Smokey Aioli

Grab your Meal Kit with this symbol



Potato



Haloumi



Lemon



Apple



Parsley



Dijon Mustard



Slaw Mix



Lemon Pepper Spice Blend



Panko Breadcrumbs



Smokey Aioli

 Hands-on: 25-35 mins
Ready in: 40-50 mins

There are plenty of surprises in this meal. With lemon pepper spice blend in the haloumi crumb you get zest, squeak and crunch, while apple in the slaw gives a sweet contrast. You'll be wishing you could have this every night!

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 block	2 blocks
lemon	½	1
apple	½	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
Energy (kJ)	3359kJ (802Cal)	651kJ (155Cal)
Protein (g)	31.5g	6.1g
Fat, total (g)	48.8g	9.5g
- saturated (g)	16.1g	3.1g
Carbohydrate (g)	57.1g	11.1g
- sugars (g)	12.5g	2.4g
Sodium (mg)	1241mg	241mg

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.



Bake 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 **salt** and **pepper** and toss to coat. Bake until tender, **25-30 minutes**.

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



Get prepped

While the wedges are baking, cut the **haloumi** into 4 slices (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) into thin sticks. Roughly chop the **parsley** leaves.

TIP: Soaking the haloumi helps mellow out the saltiness.



Make the slaw

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



Crumb the halloumi

Pat the haloumi dry. In a shallow bowl, combine the **lemon pepper spice blend** and **plain flour**. Season with **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 the haloumi firmly into the flour mixture to help it stick!



Fry the haloumi

Heat a medium frying pan over a medium-high heat with enough **olive oil** to coat the base of the pan. When the oil is hot, cook the **haloumi** until golden brown, **2 minutes** each side.



Serve up

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

Enjoy!