

Loaded Haloumi Tacos

with Fries & Smokey Aioli

Grab your Meal Kit
with this symbol



Potato



Brown Onion



Cucumber



Cos Lettuce



Tomato



Haloumi



All-American
Spice Blend



Mini Flour
Tortillas



Smokey Aioli



 Hands-on: **20-30 mins**
Ready in: **25-35 mins**

You'll be smiling all the way to the table when you dish up these show-stopping tacos. Fill them with oven-baked fries, squeaky haloumi, sweet caramelised onion, crisp salad *and* smokey aioli, and soak up the state of bliss that follows!

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
potato	2	4
brown onion	1	2
cucumber	1	2
cos lettuce	½ head	1 head
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
water*	2 tsp	1 tbs
brown sugar*	1 tsp	2 tsp
haloumi	1 block	2 blocks
All-American spice blend	1 sachet	2 sachets
mini flour tortillas	6	12
smokey aioli	1 packet (100g)	2 packets (200g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4715kJ (1126Cal)	661kJ (157Cal)
Protein (g)	33.5g	4.7g
Fat, total (g)	70.6g	9.9g
- saturated (g)	18.2g	2.6g
Carbohydrate (g)	86.5g	12.1g
- sugars (g)	21.7g	3g
Sodium (mg)	1737mg	244mg

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



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

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

3



Cook the haloumi

- Cut **haloumi** into 1cm-thick slices and pat dry.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat. In a medium bowl, combine **All-American spice blend** and a drizzle of **olive oil**. Add **haloumi**, tossing to coat.
- Wash out frying pan, then return to a medium-high heat with a drizzle of **olive oil**. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- When haloumi is almost done, microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

2



Get prepped

- Meanwhile, thinly slice **brown onion**. Slice **cucumber** into thin sticks. Roughly chop **cos lettuce** (see ingredients) and **tomato**.
- In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Cook **onion**, stirring regularly until softened, **5-6 minutes**. Reduce heat to medium. Add **balsamic vinegar**, the **water** and **brown sugar** and mix well. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

4



Serve up

- Spread tortillas with a layer of **smokey aioli**.
- Fill with some cos lettuce, fries, haloumi and caramelised onion. Top with a helping of cucumber and tomato.
- Serve with any remaining fries.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

