



Loaded American Haloumi Tacos

with Fries, Caramelised Onion & Smokey Aioli

Grab your Meal Kit with this symbol



Potato



Brown Onion



Cucumber



Tomato



All-American Spice Blend



Mini Flour Tortillas



Mixed Salad Leaves



Haloumi



Smokey Aioli

Prep in: **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
tomato	1	2
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	1 tsp	2 tsp
haloumi	1 packet	2 packets
All-American spice blend	1 medium sachet	1 large sachet
mini flour tortillas	6	12
smokey aioli	1 large packet	2 large packets
mixed salad leaves	1 medium bag	1 large bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4147kJ (991Cal)	598kJ (143Cal)
Protein (g)	32.3g	4.7g
Fat, total (g)	55.3g	8g
- saturated (g)	18.1g	2.6g
Carbohydrate (g)	85.8g	12.4g
- sugars (g)	25g	3.6g
Sodium (mg)	2128mg	307mg

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.

We're here to help!

Scan here if you have any questions or concerns

2022 | CW30



1



Bake the fries & get prepped

- 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**.
- Meanwhile, thinly slice **brown onion**. Slice **cucumber** into thin sticks. Roughly chop **tomato**.

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

3



Cook the haloumi

- Pat **haloumi** dry with paper towel, then cut into 1cm-thick slices.
- **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 medium-high heat with a drizzle of **olive oil**. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- When haloumi is almost ready, microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

2



Caramelize the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring regularly, until softened, **5-6 minutes**.
- Reduce heat to medium. Add the **balsamic vinegar**, the **brown sugar** and a splash of **water**. Mix well. Cook until dark and sticky, **3-5 minutes**.
- Season with **salt** and **pepper**, then transfer to a bowl.

4



Serve up

- Spread tortillas with a layer of **smokey aioli**.
- Fill with **mixed salad leaves**, some fries, haloumi and caramelized onion.
- Top with a helping of cucumber and tomato.
- Serve any remaining fries on the side. Enjoy!

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