



# Middle Eastern Chicken Mezze

with Honey-Glazed Haloumi, Dukkah Flatbreads & Salsa

Grab your Meal Kit with this symbol



- Chermoula Spice Blend
- Chicken-Style Stock Powder
- Half Chicken
- Onion
- Haloumi
- Lemon
- Garlic
- Cherry/Snacking Tomatoes
- Cucumber
- Herbs
- Dukkah
- Flatbread
- Babaganoush
- Garlic Sauce

Prep in: **25-35 mins**  
Ready in: **50-60 mins**

Eat Me Early

From the chermoula-spiced chicken to the garlic, lemon and honey-spiked haloumi, there's a lot to love in this weekend-worthy recipe. The refreshing salsa adds a pop of colour and cuts through the richness, while the nutty flatbreads are the perfect vessel for a feast of tasty treats where every bite is different!

### Pantry items

Olive Oil, White Wine Vinegar, Honey



## 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

Large frying pan · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chermoula spice blend	1 medium sachet	2 medium sachets
chicken-style stock powder	1 medium sachet	1 large sachet
water*	1 tbs	2 tbs
half chicken	1 packet	2 packets
onion	½	1
white wine vinegar*	¼ cup	½ cup
haloumi	1 packet	2 packets
lemon	½	1
garlic	1 clove	2 cloves
honey*	1 tbs	2 tbs
cherry/snacking tomatoes	1 punnet	2 punnets
cucumber	1	2
herbs	1 bag	1 bag
dukkah	1 medium sachet	1 large sachet
flatbread	4	8
babaganoush	1 packet	2 packets
garlic sauce	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5466kJ (1306Cal)	651kJ (156Cal)
Protein (g)	99.8g	11.9g
Fat, total (g)	86.6g	10.3g
- saturated (g)	28.5g	3.4g
Carbohydrate (g)	29.8g	3.5g
- sugars (g)	13.3g	1.6g
Sodium (mg)	2656mg	316mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Cook the chicken

Preheat oven to **240°C/220°C fan-forced**. In a small bowl, combine **chermoula spice blend**, **chicken-style stock powder** and the **water**. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **half chicken**, skin-side down, until browned, **4-5 minutes** each side. Transfer **chicken** to a lined oven tray, then spread with **chermoula mixture**. Roast until cooked through, **25-30 minutes**. Set aside to rest.

**TIP:** Chicken is cooked through when it's no longer pink inside.



## Make the dukkah flatbreads

In a second small bowl, combine a drizzle of **olive oil** and **dukkah**. Drizzle or brush each **flatbread** with the **dukkah oil**. Wipe out frying pan, then return to medium-high heat. Cook **dukkah flatbreads** until golden and warmed through, **1-2 minutes** each side. Transfer to a plate.

**TIP:** Cook the flatbreads in batches if your pan is getting crowded.



## Pickle the onion

While the chicken is in the pan, thinly slice **onion** (see ingredients). In a medium bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch sliced **onion** in your hands, then add to **pickling liquid**. Add just enough **water** to cover **onion**, then set aside.



## Cook the haloumi

Wipe 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. Reduce heat to medium, then add **honey glaze**. Cook until fragrant, turning **haloumi** halfway through, **1-2 minutes**. Meanwhile, drain pickled **onion**, then return to the bowl and top with **tomatoes**, **cucumber** and **herbs**. Drizzle **pickled onion salsa** with **olive oil**, season with **salt** and **pepper** and toss to combine



## Get prepped

While the chicken is roasting, cut **haloumi** into 1cm-thick slices. Zest **lemon** to get a good pinch. Finely chop **garlic**. In a small bowl, combine **lemon zest**, a squeeze of **lemon juice**, the **garlic** and the **honey**. Set aside. Halve **cherry tomatoes**. Roughly chop **cucumber**. Pick and roughly chop **herbs**.



## Serve up

Divide Middle Eastern chicken, honey-glazed haloumi, dukkah flatbreads and salsa between plates. Serve with **babaganoush** and **garlic sauce**.

## Enjoy!

## Rate your recipe

Scan here to rate this recipe!

