



SPICED HALOUMI

with Green Bean & Potato Salad



*Jazz up haloumi
with a spice mix*



Green Beans



Potatoes



Haloumi



Roasted Almonds



Rocket Leaves



Greek Spice Blend

Pantry Staples



Olive Oil



White Wine Vinegar



Dijon Mustard



Sugar



Hands-on: **10** mins
Ready in: **25** mins

We met this salad in the wild one day, part Nicoise, part haloumi, all delicious. We weren't quite sure what to make of it, but one taste was enough to convince us it needed a spot in our boxes. We think you'll agree!

BEFORE YOU START

You will need: **kettle, chef's knife, chopping board, large bowl, colander, large frying pan** and **tongs**. Let's start cooking the **Spiced Haloumi with Green Bean & Potato Salad**



1 GET PREPPED

Put a full kettle of water on to boil. Trim the **green beans**. Finely slice the **potato** (unpeeled) into 3 mm thin slices. Cut the **haloumi** into 10 mm slices and then in half on a diagonal into triangles.



2 COOK THE GREEN BEANS

Add the **green beans** to a large bowl and cover with boiling water. Set aside to stand for **5 minutes**, or until bright green and tender but still crunchy. Drain and set aside.



3 COOK THE POTATO

Meanwhile, heat **1/2** of the **olive oil** in a large frying pan over a medium-high heat. Season the **potato** slices with **salt** and **pepper** and add to the pan. Cook for **3-4 minutes** on each side, or until golden and crispy. Remove from the pan and set aside. Add the **roasted almonds** to the pan and cook for **2 minutes** to warm through.



4 DRESS THE SALAD

Meanwhile, in the same large bowl combine the **white wine vinegar, Dijon mustard** and **1/4** of the **olive oil**. Season with **salt** and **pepper** and mix well. Taste and add the **sugar** if you think it needs sweetness. Add the **green beans, rocket leaves** and **potato** slices and toss to coat in the dressing.



5 COOK THE HALOUMI

Drizzle the **remaining olive oil** over the **haloumi** triangles, **sprinkle** over the **Greek spice blend** and **rub** into both sides to coat. Add the **haloumi** to the frying pan and cook on a medium-high heat for **1-2 minutes** on each side, or until golden.



6 SERVE UP

Divide the green bean and potato salad between plates, top with the spiced haloumi and sprinkle over the roasted almonds.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
green beans	1 bag	2 bags
potatoes	200g	400g
haloumi	1 block (180g)	2 blocks (360g)
olive oil*	2 tbs	4 tbs
roasted almonds	1 packet (1/4 cup)	2 packets (1/2 cup)
white wine vinegar*	1 tsp	2 tsp
Dijon mustard*	1/4 tsp	1/2 tsp
sugar* (optional)	pinch	2 pinches
rocket leaves ☺	1/2 bag	1 bag
Greek spice blend	1 sachet (2 tsp)	2 sachets (1 tbs)

*Pantry Items | ☺ Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2650kJ (633Cal)	875kJ (209Cal)
Protein (g)	28.7g	9.5g
Fat, total (g)	47.7g	15.7g
- saturated (g)	18.6g	6.1g
Carbohydrate (g)	19.8g	6.5g
- sugars (g)	3.2g	1.1g
Sodium (g)	1330mg	438mg

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