

# Sweet Chilli-Glazed Haloumi & Bombay Potatoes

with Cucumber Salad & Garlic Aioli

CLIMATE SUPERSTAR



Prep in: 15-25 mins Ready in: 30-40 mins Sweet chilli sauce is a crowd favourite and we want to put it on everything! Haloumi is up next and once again, this sauce has outdone itself. The salty haloumi gets a little sweeter and the potatoes get a decadent sprinkling of Mumbai spice, what more could you ask for?

Pantry items Olive Oil, White Wine Vinegar

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CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Oven tray lined with baking paper  $\cdot$  Large frying pan

#### Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Mumbai spice blend	1 sachet	2 sachets
brown mustard seeds	1 sachet	1 sachet
cucumber	1 (medium)	1 (large)
carrot	1/2	1
haloumi/grill cheese	1 packet	2 packets
sweet chilli sauce	1 medium packet	1 large packet
mixed salad leaves	1 medium bag	1 large bag
white wine vinegar*	drizzle	drizzle
crushed roasted cashews	1 packet	2 packets
garlic aioli	1 medium packet	1 large packet
haloumi/grill cheese**	1 packet	2 packets

#### \*Pantry Items \*\*Custom Recipe Ingredient

#### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3135kJ (749Cal)	577kJ (138Cal)
Protein (g)	32.1g	5.9g
Fat, total (g)	44.1g	8.1g
- saturated (g)	19.3g	3.6g
Carbohydrate (g)	58.1g	10.7g
- sugars (g)	26.9g	5g
Sodium (mg)	1604mg	295mg

#### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4464kJ (1067Cal)	694kJ (166Cal)
Protein (g)	54.1g	8.4g
Fat, total (g)	69.1g	10.7g
- saturated (g)	36g	5.6g
Carbohydrate (g)	59.9g	9.3g
- sugars (g)	28.2g	4.4g
Sodium (mg)	2604mg	405mg

The quantities provided above are averages only.

#### Allergens

Always read product labels for the most up-to-date allergen information.

Visit **hellofresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

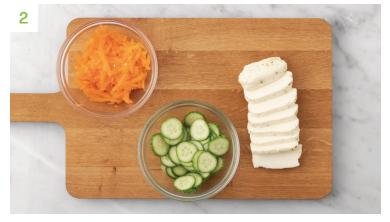
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#### Roast the potato

- Preheat oven to 240°C/220°C fan-forced. Cut potato into bite-sized chunks.
- Place potato, Mumbai spice blend and brown mustard seeds on a lined oven tray. Drizzle with olive oil, toss to coat and spread out evenly.
- Roast until tender, 20-25 minutes.



## Get prepped

- Meanwhile, thinly slice **cucumber**. Grate **carrot (see ingredients)**.
- Cut haloumi into 1cm slices.



### Cook the haloumi

- When the potato has 5 minutes remaining, heat a large frying pan over medium-high heat with a drizzle of olive oil.
- Cook haloumi, until golden brown, 1-2 minutes each side.
- Remove pan from heat, then add **sweet chilli sauce**, turning **haloumi** to coat.

**Custom Recipe:** If you've doubled your haloumi, cook in batches for the best results. Return all haloumi to pan, then add the sweet chilli sauce, turning to coat.



### Serve up

- In a large bowl, combine **mixed salad leaves**, cucumber, carrot and a drizzle of **white wine vinegar** and olive oil. Season.
- Divide sweet chilli-glazed haloumi, Bombay potatoes and cucumber salad between plates.
- Garnish with crushed roasted cashews and serve with garlic aioli. Enjoy!

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