

Herby Honey & Lemon-Glazed Halloumi

with Roasted Veggies & Garlic Yoghurt

Grab your meal kit with this number

25



Potato



Onion



Peeled Pumpkin Pieces



Kiwi Spice Blend



Lemon



Garlic



Rosemary



Halloumi/Grill Cheese



Greek-Style Yoghurt



Baby Spinach Leaves



Halloumi/Grill Cheese



Chicken Breast

Prep in: **20-30 mins**
Ready in: **30-40 mins**

Add an explosion of flavour to squeaky halloumi with a rosemary, garlic, lemon and honey glaze. It'll blow your mind with the sweet and tangy taste on top of a roast veggie toss, too. This is sure to be a winner of a dinner!

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
onion	½	1
peeled pumpkin pieces	1 small packet	1 medium packet
Kiwi spice blend	1 sachet	2 sachets
lemon	½	1
garlic	2 cloves	4 cloves
rosemary	2 sticks	4 sticks
halloumi/grill cheese	1 packet	2 packets
honey*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	2 medium packets
baby spinach leaves	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2340kJ (559Cal)	509kJ (122Cal)
Protein (g)	30g	6.5g
Fat, total (g)	33g	7.2g
- saturated (g)	19.5g	4.2g
Carbohydrate (g)	32.6g	7.1g
- sugars (g)	14.6g	3.2g
Sodium (mg)	1340mg	291mg
Dietary Fibre (g)	7.2g	1.6g

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.

We're here to help!

Scan here if you have any questions or concerns

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Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks. Cut **onion (see ingredients)** into wedges.
- Place **potato, onion** and **peeled pumpkin pieces** on a lined oven tray. Drizzle with **olive oil** and sprinkle with **Kiwi spice blend**, season with **salt** and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**.

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



Cook the halloumi

- When the veggies have **5 minutes** remaining, return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **halloumi** until golden brown, **1-2 minutes** each side.
- Reduce heat to medium. Add **honey-rosemary glaze**, turning to coat until fragrant, **1-2 minutes**.



Get prepped

- Meanwhile, zest **lemon** to get a pinch, then slice into wedges.
- Finely chop **garlic**.
- Pick and finely chop **rosemary leaves (see ingredients)**.
- Cut **halloumi** into 1cm-thick slices.
- In a small bowl, combine **rosemary, lemon zest**, a squeeze of **lemon juice, garlic** and a drizzle of the **honey**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Bring it all together

- When the roasted veggies are done, remove tray from oven, then add **baby spinach leaves**, a generous squeeze of **lemon juice** and a drizzle of **olive oil**.
- Gently toss to combine.



Make the garlic yoghurt

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **garlic** until fragrant, **1 minute**.
- Transfer **garlic oil** to a small bowl, then add **Greek-style yoghurt** and a squeeze of **lemon juice** and stir to combine. Season to taste with **salt** and **pepper**.



Finish & serve

- Divide roasted veggies between bowls.
- Top with herb honey and lemon-glazed halloumi. Dollop over garlic yoghurt.
- Serve with any remaining lemon wedges. Enjoy!

CUSTOM OPTIONS



HALLOUMI/GRILL CHEESE:

Follow method above, cooking in batches if necessary.



CHICKEN BREAST:

Cut into 2cm chunks. Cook until cooked through, 5-6 minutes.

SCAN CODE FOR FULL STEPS AND NUTRITION INFO

