



# Warm Potato & Haloumi Salad with Basil Pesto

**FRESH & FAST**

Box to plate: 15 mins

Eat me early

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3269kJ (781Cal) | Protein 33.6g | Fat, total 58.3g - saturated 20.6g | Carbohydrate 29.2g - sugars 7.5g | Sodium 1432mg  
The quantities provided above are averages only.

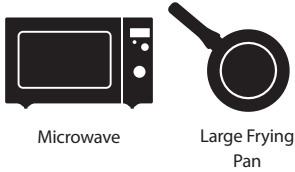
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2021 | WK19 | U

# Get ready

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'll need

(along with the basics)



## From the pantry



## From the cool pouch

|  | 2P                     | 4P                     |
|--|------------------------|------------------------|
| <b>Roasted Potatoes with Garlic Butter</b> | <b>1 pkt</b><br>(300g) | <b>1 pkt</b><br>(600g) |
| <b>Haloumi</b>                             | <b>1 pkt</b>           | <b>2 pkts</b>          |
| <b>Basil Pesto</b>                         | <b>1 pkt</b><br>(50g)  | <b>1 pkt</b><br>(100g) |

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Zap



Roasted Potatoes with Garlic Herb Butter



Courgette



Tomato

## 2. Sizzle



Haloumi

## 3. Toss



Basil Pesto



Mixed Salad Leaves



Roasted Almonds

- Prick a few holes in **potato** packet and microwave until soft and steaming, **3 mins**
- Slice **courgette** into half-moons
- Chop **tomato**

- Heat **olive oil** in a frying pan over high heat
- Cook **courgette** with a splash of **water**, until tender, **3-4 mins**. Transfer to a bowl
- Pat dry **haloumi** and cut into 1cm-thick slices
- Return pan to medium-high heat with **olive oil**. Cook **haloumi** until golden brown, **1-2 mins** each side

- Cut **potatoes** in half
- Add the **potatoes**, **basil pesto**, **tomato** and **salad leaves** to bowl with **courgette**
- Roughly chop **almonds**
- Toss and season
- Serve up **potato salad** topped with **haloumi** and **almonds**

