












# Sweet Chilli-Glazed Haloumi & Bombay Potatoes

with Cucumber Salad & Garlic Aioli

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



-  Potato
-  Mumbai Spice Blend
-  Brown Mustard Seeds
-  Cucumber
-  Carrot
-  Haloumi/Grill Cheese
-  Sweet Chilli Sauce
-  Mixed Salad Leaves
-  Crushed Roasted Cashews
-  Garlic Aioli
-  Haloumi/Grill Cheese

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?

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

### Pantry items

Olive Oil, White Wine Vinegar

## 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 · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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	½	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
<b>white wine vinegar*</b>	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](https://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 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**.

3



## 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.

2



## Get prepped

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

4



## 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!

## Rate your recipe

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