



Honey Haloumi & Creamy Roast Veggie Salad with Hazelnuts

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Carrot



Potato



White Turnip



Leek



Aussie Spice Blend



Haloumi/ Grill Cheese



Mixed Salad Leaves



Creamy Pesto Dressing



Mint



Roasted Hazelnuts



Haloumi/ Grill Cheese

Prep in: 15-25 mins
Ready in: 30-40 mins

A little salty and squeaky, with a touch of tang, we're big haloumi fans - especially when it's teamed with sweet roasted veggies. Dress the salad with creamy pesto dressing and top with crunchy hazelnuts for the best balance of flavours and textures. Don't forget the mint garnish, it really makes everything sing!

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

Pantry items

Olive Oil, Honey, 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
olive oil*	refer to method	refer to method
carrot	1	2
potato	2	4
white turnip	1	2
leek	1	2
Aussie spice blend	1 medium sachet	1 large sachet
haloumi/ grill cheese	1 packet	2 packets
honey*	1 tsp	2 tsp
mixed salad leaves	1 medium bag	1 large bag
creamy pesto dressing	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
mint	1 bag	1 bag
roasted hazelnuts	1 packet	2 packets
haloumi/ grill cheese**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2945kJ (704Cal)	516kJ (123Cal)
Protein (g)	33.8g	5.9g
Fat, total (g)	40.3g	7.1g
- saturated (g)	17.9g	3.1g
Carbohydrate (g)	50.2g	8.8g
- sugars (g)	22.7g	4g
Sodium (mg)	1730mg	303mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4274kJ (1022Cal)	637kJ (152Cal)
Protein (g)	55.8g	8.3g
Fat, total (g)	65.3g	9.7g
- saturated (g)	34.6g	5.2g
Carbohydrate (g)	52g	7.8g
- sugars (g)	24g	3.6g
Sodium (mg)	2730mg	407mg

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



1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **carrot** into thick rounds. Cut **potato** and **white turnip** into bite-sized chunks. Thickly slice **leek**.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **Aussie spice blend** and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**. Set aside to cool slightly.

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

3



Bring it all together

- Meanwhile, combine **mixed salad leaves**, **roasted veggies**, **creamy pesto dressing** and a drizzle of **white wine vinegar** in a large bowl. Toss to combine. Season with **salt** and **pepper**.

2



Cook the haloumi

- When the veggies have **5 minutes** cook time remaining, cut **haloumi** into 1cm-thick slices.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add the **honey**, turning **haloumi** to coat.

Custom Recipe: If you've doubled your haloumi, cook in batches for the best result.

4



Serve up

- Divide creamy roast veggie salad between bowls. Top with honey haloumi.
- Tear over **mint** and top with **roasted hazelnuts** to serve. Enjoy!

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