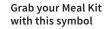


Honey Haloumi & Creamy Roast Veggie Salad

with Hazelnuts

CLIMATE SUPERSTAR











White Turnip





Grill Cheese

Creamy Pesto

Aussie Spice Blend





Mixed Salad Leaves





Roasted Hazelnuts





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!

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

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	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





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!



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.



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.



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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