



# Honey Haloumi & Creamy Roast Veggie Salad with Roasted Almonds

CUSTOMER FAVOURITE

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



Parsley



Roasted Almonds



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 almonds for the best balance of flavours and textures. Don't forget the parsley 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
<b>olive oil*</b>	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
<b>honey*</b>	1 tsp	2 tsp
mixed salad leaves	1 medium bag	1 large bag
creamy pesto dressing	1 packet (40g)	1 packet (80g)
<b>white wine vinegar*</b>	drizzle	drizzle
parsley	1 bag	1 bag
roasted almonds	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)	2942kJ (703Cal)	515kJ (123Cal)
Protein (g)	33.8g	5.9g
Fat, total (g)	40.3g	7.1g
- saturated (g)	17.9g	3.1g
Carbohydrate (g)	50.1g	8.8g
- sugars (g)	22.7g	4g
Sodium (mg)	1731mg	303mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4271kJ (1021Cal)	637kJ (152Cal)
Protein (g)	55.8g	8.3g
Fat, total (g)	65.3g	9.7g
- saturated (g)	34.6g	5.2g
Carbohydrate (g)	51.9g	7.7g
- sugars (g)	24g	3.6g
Sodium (mg)	2731mg	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](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 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!

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## 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. Season with **salt and pepper**.

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## 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.

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## Serve up

- Roughly chop **parsley**.
- Crush **roasted almonds** in a mortar and pestle, or in their sachet using a rolling pin until resembling fine crumbs.
- Divide creamy roast veggie salad between bowls. Top with honey haloumi, parsley and roasted almonds to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)