



Sumac-Glazed Haloumi & Potato Fries

with Cherry Tomato Salad & Yoghurt

NEW

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Potato



Cherry Tomatoes



Cucumber



Haloumi/Grill Cheese



Turkish Sumac Seasoning



Mixed Salad Leaves



Greek-Style Yoghurt



Haloumi/Grill Cheese

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



Calorie Smart*

*Custom Recipe is not Calorie Smart

Haloumi, fries and a fresh cherry tomato salad sounds like a refreshing dinner everyone will love. We're in love with the Turkish sumac spices that give both colour and flavour to haloumi, and adding a cooling yoghurt is just the thing this dish needs to have our hearts (and tastebuds) enamoured.

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

Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)

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
potato	2	4
cherry tomatoes	1 punnet	1 punnet
cucumber	1 (medium)	1 (large)
haloumi/grill cheese	1 packet	2 packets
Turkish sumac seasoning	1 sachet	2 sachets
honey*	1 tsp	2 tsp
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
Greek-style yoghurt	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)	2269kJ (542Cal)	448kJ (107Cal)
Protein (g)	30.7g	6.1g
Fat, total (g)	27.8g	5.5g
- saturated (g)	18.1g	3.6g
Carbohydrate (g)	44.9g	8.9g
- sugars (g)	19.3g	3.8g
Sodium (mg)	1221mg	241mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3598kJ (860Cal)	593kJ (142Cal)
Protein (g)	52.7g	8.7g
Fat, total (g)	52.8g	8.7g
- saturated (g)	34.7g	5.7g
Carbohydrate (g)	46.6g	7.7g
- sugars (g)	20.5g	3.4g
Sodium (mg)	2221mg	366mg

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.

1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

3



Cook the haloumi

- 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, add the **honey** and gently turn **haloumi** to coat.

Custom Recipe: Cook haloumi in batches for best results. Return all haloumi to the pan before adding the honey.

2



Get prepped

- Meanwhile, halve **cherry tomatoes**. Slice **cucumber** into half-moons.
- Cut **haloumi** into 1cm slices.
- In a medium bowl, combine **haloumi**, **Turkish sumac seasoning**, a pinch of **salt** and a drizzle of **olive oil**. Set aside.

Custom Recipe: If you've doubled your haloumi, prep the haloumi in a large bowl.

4



Serve up

- In a large bowl, combine **mixed salad leaves**, cherry tomatoes, cucumber, a pinch of salt and pepper and a drizzle of **vinegar** and olive oil. Toss to coat.
- Divide potato fries, cherry tomato salad and sumac-glazed haloumi between plates.
- Serve with **Greek-style yoghurt**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2024 | CW03

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate