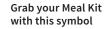


# BBQ Cherry-Glazed Haloumi & Slaw with Sweetcorn & Crushed Potato Salad

CLIMATE SUPERSTAR













Spring Onion

Roasted Almonds





**Baby Leaves** 

Sweetcorn





Vegetable Stock

Haloumi/Grill







**BBQ Sauce** 

**Pantry items** 



Slaw Mix

Prep in: 25-35 mins Ready in: 25-35 mins

Olive Oil, Butter, White Wine Vinegar Vegetarians don't need to miss out on the smokey flavours of a BBQ with this flavour-packed BBQ and

### 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

Medium saucepan · Large frying pan

#### Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
garlic	2 cloves	4 cloves	
spring onion	1 stem	2 stems	
roasted almonds	1 packet	2 packets	
baby leaves	1 small packet	1 medium packet	
sweetcorn	½ large tin	1 large tin	
haloumi/grill cheese	1 packet	2 packets	
butter*	25g	50g	
vegetable stock powder	1 medium sachet	1 large sachet	
mayonnaise	1 medium packet	1 large packet	
cherry sauce	1 medium packet	1 large packet	
BBQ sauce	1 medium packet	1 large packet	
slaw mix	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3696kJ (883Cal)	685kJ (164Cal)
Protein (g)	32.2g	6g
Fat, total (g)	55g	10.2g
- saturated (g)	25.8g	4.8g
Carbohydrate (g)	67g	12.4g
- sugars (g)	42.1g	7.8g
Sodium (mg)	1992mg	369mg

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.



#### Start the potatoes

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**. Cut **potato** into large chunks.
- Cook potato in the boiling water, over high heat, until easily pierced with a fork, 12-15 minutes. Drain and set aside.
- While the potato is cooking, finely chop garlic. Thinly slice spring onion.
  Roughly chop roasted almonds and baby leaves. Drain sweetcorn (see ingredients). Cut haloumi into 1cm-thick strips.



# Finish the potatoes

- Return the empty saucepan to medium-high heat. Add the butter, garlic, sweetcorn and vegetable stock powder and cook until fragrant, 2 minutes.
- Remove from the heat, then add the **potatoes** and **mayonnaise**. Stir to coat. Lightly crush the **potatoes** with a fork. Cover to keep warm.



## 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.
- Reduce the heat to medium, then add cherry sauce, BBQ sauce and a splash of water. Cook, turning haloumi to coat, until slightly reduced and sticky, 1-2 minutes.



#### Serve up

- In a large bowl, add baby leaves, spring onion, slaw mix and a drizzle of white wine vinegar and olive oil. Toss to combine. Season to taste.
- Divide BBQ cherry-glazed haloumi, crushed potato salad and slaw between plates. Garnish with almonds to serve. Enjoy!

