



BBQ Cherry-Glazed Haloumi & Baby Broccoli Slaw

with Sweetcorn & Crushed Potato Salad

Grab your Meal Kit with this symbol



Potato



Baby Broccoli



Garlic



Spring Onion



Haloumi/Grill Cheese



Sweetcorn



Roasted Almonds



Baby Leaves



Vegetable Stock Powder



Mayonnaise



Cherry Sauce



BBQ Sauce



Slaw Mix

Recipe Update

We've replaced the chives in this recipe with spring onion due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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

Vegetarians don't need to miss out on the smokey flavours of a BBQ with this flavour-packed BBQ and cherry-glazed haloumi, plus all the fixins (including baby broccoli)! Enjoy a taste of the good ol' backyard special right here.

Pantry items

Olive Oil, Butter, 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

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
baby broccoli	1 medium bunch	2 medium bunches
garlic	2 cloves	4 cloves
spring onion	1 stem	2 stems
haloumi/grill cheese	1 packet	2 packets
sweetcorn	½ large tin	1 large tin
roasted almonds	1 packet	2 packets
baby leaves	1 small packet	1 medium packet
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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3806kJ (910Cal)	605kJ (145Cal)
Protein (g)	35.1g	5.6g
Fat, total (g)	55.4g	8.8g
- saturated (g)	25.8g	4.1g
Carbohydrate (g)	68.8g	10.9g
- sugars (g)	43.2g	6.9g
Sodium (mg)	2006mg	319mg

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



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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. Halve any thicker stalks of **baby broccoli** lengthways.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and set aside.
- When the **potato** has **6-7 minutes** cook time remaining, place a colander or steamer basket on top of saucepan. Add **baby broccoli**, cover with a lid and steam until tender. Transfer to a bowl and 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 the **haloumi** to coat, until slightly reduced and sticky, **1-2 minutes**.



Finish the potatoes

- While the potato is cooking, finely chop **garlic**. Thinly slice **spring onion**. Cut **haloumi** into 1cm-thick strips. Drain **sweetcorn** (see ingredients). Roughly chop **roasted almonds** and **baby leaves**.
- Return the empty saucepan to medium-high heat, then 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.



Serve up

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

Rate your recipe

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