

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

Grab your Meal Kit with this symbol













Spring Onion



Haloumi/Grill





Cheese



**Roasted Almonds** 



**Baby Leaves** 



Vegetable Stock Powder



Mayonnaise





**Cherry Sauce** 





Slaw Mix

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

<sup>\*</sup>Pantry Items

#### **Nutrition**

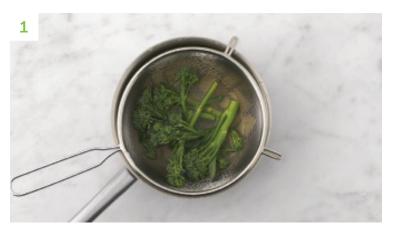
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3806kJ (910Cal)	605kJ (145Cal)
Protein (g)	35.1g	5.6g
Fat, total (g)	55.4g	8.8g
- saturated (g)	25.8g	4.1g
Carbohydrate (g)	68.8g	10.9g
- sugars (g)	43.2g	6.9g
Sodium (mg)	2006mg	319mg

The quantities provided above are averages only.

## Allergens

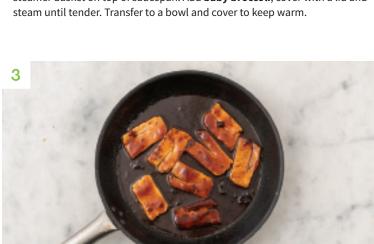
Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# 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!

