

Middle Eastern-Spiced Chicken Mezze














with Honey-Glazed Haloumi, Flatbreads & Dips

TASTE TOURS

Grab your meal kit with this number

24



-  Chermoula Spice Blend
-  Chicken-Style Stock Powder
-  Half Chicken
-  Onion
-  Haloumi/Grill Cheese
-  Lemon
-  Garlic
-  Tomato
-  Cucumber
-  Mint
-  Flatbreads
-  Garlic Dip
-  Tahini

Recipe Update
 We've replaced the hummus in this recipe with tahini due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 25-35 mins
 Ready in: 50-60 mins

 Eat Me Early

Turn a weeknight meal into a fun feast with this mixed platter of Middle Eastern chicken, honey-glazed haloumi, dips and a colourful and refreshing salsa. Toasted flatbreads add the perfect finishing touch for a feast of tasty treats where every bite is different.

Pantry items

Olive Oil, White Wine Vinegar, Honey

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chermoula spice blend	1 medium sachet	1 large sachet
chicken-style stock powder	1 medium sachet	1 large sachet
water*	1 tbs	2 tbs
half chicken	1 packet	2 packets
onion	½	1
white wine vinegar*	¼ cup	½ cup
haloumi/grill cheese	1 packet	2 packets
lemon	½	1
garlic	1 clove	2 cloves
honey*	1 tsp	2 tsp
tomato	1	2
cucumber	1 (medium)	1 (large)
mint	1 packet	1 packet
flatbreads	2	4
garlic dip	1 medium packet	1 large packet
tahini	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4633kJ (1107Cal)	552kJ (132Cal)
Protein (g)	84.9g	10.1g
Fat, total (g)	58.3g	6.9g
- saturated (g)	27.2g	3.2g
Carbohydrate (g)	56.5g	6.7g
- sugars (g)	11.4g	1.4g
Sodium (mg)	2672mg	318mg
Dietary Fibre (g)	8.3g	1g

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.



Roast the chicken

- Preheat oven to **240°C/220°C fan-forced**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat. In a small bowl, combine **chermoula spice blend**, **chicken-style stock powder** and the **water**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **half chicken**, skin-side down, until browned, **4-5 minutes** each side.
- Transfer **chicken** to a lined oven tray and spread over **chermoula mixture**. Turn to coat, then roast until cooked through, **25-30 minutes**. Set aside to rest.

TIP: Chicken is cooked through when it's no longer pink inside.



Toast the flatbreads

- Drizzle or brush each **flatbread** with **olive oil**.
- Wipe out the frying pan, then return to medium-high heat. Toast **flatbreads** until golden and warmed through, **1-2 minutes** each side. Transfer to a plate.



Pickle the onion

- Meanwhile, thinly slice **onion** (see ingredients).
- In a medium bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Scrunch **onion** in your hands, then add it to **pickling liquid** with just enough water to cover the **onion**. Set aside.



Cook the haloumi

- Wipe out the frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Reduce heat to medium, then add the **honey glaze**. Cook, turning **haloumi** halfway through, until fragrant, **1-2 minutes**.



Get prepped

- Cut **haloumi** into 1cm-thick slices.
- Zest **lemon** to get a good pinch.
- Finely chop **garlic**.
- In a second small bowl, combine **lemon zest**, a squeeze of **lemon juice**, **garlic** and the **honey** and set aside.
- Roughly chop **tomato** and **cucumber**.
- Pick and roughly chop **mint** leaves.



Serve up

- Drain pickled onion and return to the bowl, then add tomato, cucumber, mint and a drizzle of olive oil. Season with salt and pepper.
- Cut spiced chicken in half.
- Divide flatbreads, salsa, chicken and honey-glazed haloumi between plates.
- Serve with **garlic dip** and **tahini**. Enjoy!

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