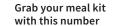


Honey-Thyme Haloumi & Roast Veggie Salad with Garlic Aioli & Flaked Almonds

CLIMATE SUPERSTAR















Carrot







Blend





Flaked Almonds

Haloumi/Grill Cheese





Baby Leaves

Garlic Aioli





Prep in: 20-30 mins Ready in: 30-40 mins



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

Two oven tray lined with baking paper · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
cauliflower	1 medium portion	1 large portion	
carrot	1	2	
onion	1/2	1	
thyme	1 packet	1 packet	
Kiwi spice blend	1 sachet	2 sachets	
flaked almonds	1 packet	2 packets	
haloumi/grill cheese	1 packet	2 packets	
honey*	1 tsp	2 tsp	
baby leaves	1 medium packet	1 large packet	
garlic aioli	1 medium packet	1 large packet	
*Pantry Items			

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2824kJ (675cal)	256kJ (61cal)
Protein (g)	32g	2.9g
Fat, total (g)	39.1g	3.5g
- saturated (g)	17.9g	1.6g
Carbohydrate (g)	50.8g	4.6g
- sugars (g)	28g	2.5g
Sodium (mg)	1775mg	161mg
Dietary Fibre (g)	9.9g	0.9g

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.



Prep the veggies

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into bite-sized chunks. Cut cauliflower into small florets. Cut carrot into thick rounds. Slice onion (see ingredients) into wedges. Pick thyme leaves.



Roast the veggies

- Divide potato, cauliflower, carrot, onion and Kiwi spice blend between two lined oven trays.
 Drizzle with olive oil, season with salt and pepper and toss to coat.
- Spread out evenly, then roast until tender,
 20-25 minutes.



Toast the almonds

- · Heat a large frying pan over medium-high heat.
- Toast flaked almonds, tossing, until golden,
 2-3 minutes. Transfer to a bowl.



Cook the haloumi

- When the veggies have 5 minutes cook time remaining, cut haloumi into 1cm-thick slices.
- Return frying pan to medium-high heat with a drizzle of olive oil. When oil is hot, pat haloumi dry with paper towel and cook until golden brown, 1-2 minutes each side.
- Remove the pan from heat, then add the **honey** and **thyme**, turning **haloumi** to coat.



Toss the veggies

• When the veggies are done, add **baby leaves** to the trays and gently toss to combine.

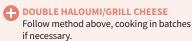


Serve up

- Divide roast veggie salad between plates. Top with honey-thyme haloumi.
- Dollop over **garlic aioli** and sprinkle with toasted almonds to serve. Enjoy!









Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

