

BBQ Cherry-Glazed Haloumi & Slaw

with Sweetcorn & Crushed Potato Salad

Grab your meal kit with this number

34



Potato



Garlic



Spring Onion



Roasted Almonds



Baby Leaves



Sweetcorn



Haloumi/Grill Cheese



Vegetable Stock Powder



Mayonnaise



Cherry Sauce



BBQ Sauce



Slaw Mix



Haloumi/Grill Cheese



Chicken Breast

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

Vegetarians don't need to miss out on the smoky flavours of the American South with this flavour-packed BBQ and cherry-glazed haloumi, plus all the fixins (including a sweetcorn and potato salad)! Enjoy a taste of the good ol' USA right here.

Pantry items

Olive Oil, Butter, White Wine Vinegar

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

Medium saucepan with a lid · Large frying pan

Ingredients

	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	1 medium 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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3696kJ (883cal)	420kJ (100cal)
Protein (g)	32.2g	3.7g
Fat, total (g)	55g	6.3g
- saturated (g)	25.8g	2.9g
Carbohydrate (g)	67g	7.6g
- sugars (g)	42.1g	4.8g
Sodium (mg)	1992mg	226.4mg
Dietary Fibre (g)	7.3g	0.8g

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.
- 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.



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**.



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 pan 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, 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, slaw and sweetcorn and crushed potato salad between plates. Garnish with almonds to serve. Enjoy!

CUSTOM OPTIONS

+ DOUBLE HALOUMI

Follow method above, cooking in batches if necessary.

↻ SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.

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

