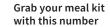


BBQ Cherry-Glazed Haloumi & Slaw with Sweetcorn & Crushed Potato Salad















Spring Onion



Roasted Almonds





Baby Leaves







Haloumi/Grill Cheese

Vegetable Stock





Mayonnaise

Cherry Sauce





BBQ Sauce

Slaw Mix





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



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.



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.



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.



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!



