



Honey Haloumi & Fattoush Salad

with Radish & Garlic Dip

CLIMATE SUPERSTAR

Grab your meal kit with this number

10



Mini Flour Tortillas



Tomato



Cucumber



Radish



Haloumi/Grill Cheese



Cos Lettuce



Parsley



Mint



Garlic Dip



Haloumi/Grill Cheese



Diced Bacon

Prep in: 15-25 mins
Ready in: 20-30 mins

This salad sensation will take you on a culinary adventure straight to the heart of the Middle East! Crunchy veggies, crispy tortilla chips and golden haloumi kissed by a drizzle of sticky honey all come together for a fresh and flavourful meal.

Pantry items

Olive Oil, Honey, Balsamic 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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mini flour tortillas	3	6
tomato	1	2
cucumber	½	1
radish	2	4
haloumi/grill cheese	1 packet	2 packets
cos lettuce	½ head	1 head
honey*	1 tsp	2 tsp
balsamic vinegar*	drizzle	drizzle
parsley	1 packet	1 packet
mint	1 packet	1 packet
garlic dip	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3261kJ (779cal)	296kJ (71cal)
Protein (g)	32.4g	2.9g
Fat, total (g)	48.8g	4.4g
- saturated (g)	21.5g	1.9g
Carbohydrate (g)	47.8g	4.3g
- sugars (g)	12.2g	1.1g
Sodium (mg)	1622mg	147.1mg
Dietary Fibre (g)	11.4g	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.

1



Bake tortilla chips

- Preheat oven to **200°C/180°C fan-forced**.
- Slice **mini flour tortillas** into quarters. Place on a lined oven tray (don't worry if they overlap). Toss with **olive oil** and season with **salt**.
- Bake until lightly golden and crispy, **8-10 minutes**.

2



Get prepped

- While tortilla chips are baking, roughly chop **tomato** and **cucumber** (see **ingredients**). Finely slice **radish**.
- Cut **haloumi** into 1cm slices. Roughly chop **cos lettuce** (see **ingredients**).

3



Cook haloumi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **haloumi** and cook until golden brown, **1-2 minutes** each side.
- Remove pan from the heat, add the **honey** and turn **haloumi** to coat.
- Meanwhile, in a large bowl, combine **cos lettuce**, **tomato**, **cucumber**, **radish**, **tortilla chips**, a drizzle of olive oil and **balsamic vinegar**. Season to taste.

4



Serve up

- Divide Middle Eastern fattoush salad between bowls and top with honey-glazed haloumi.
- Tear over **parsley** and **mint**, and serve with **garlic dip**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS

+ DOUBLE HALLOUMI

Follow method above, cooking in batches if necessary.

+ ADD DICED BACON

In a large frying pan, cook with a drizzle of olive oil until browned, 4-5 minutes. Sprinkle over before serving.

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

