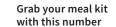
Sticky Haloumi & Bombay Potatoes with Garden Salad & Roasted Cashews















Brown Mustard



Seeds





Cucumber





Slivered Almonds



Sauce

Sweet Chilli





Garlic Aioli





Prep in: 15-25 mins Ready in: 30-40 mins



Protein Rich

Sweet chilli sauce is a crowd favourite and we want to put it on everything! Haloumi is up next and once again, this sauce has outdone itself. The salty haloumi gets a little sweeter and the potatoes get a decadent sprinkling of Mumbai spice, what more could you ask for?

Pantry items

Olive Oil, 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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Mumbai spice blend	1 sachet	2 sachets
brown mustard seeds	1 medium sachet	1 large sachet
cucumber	1 (medium)	1 (large)
carrot	1/2	1
haloumi/grill cheese	1 packet	2 packets
slivered almonds	1 packet	2 packets
sweet chilli sauce	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3087kJ (738cal)	338kJ (81cal)
Protein (g)	31.8g	3.5g
Fat, total (g)	43.8g	4.8g
- saturated (g)	19.3g	2.1g
Carbohydrate (g)	57.4g	6.3g
- sugars (g)	31.5g	3.4g
Sodium (mg)	2840mg	310.7mg
Dietary Fibre (g)	8.6g	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.



Roast the potato

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into bite-sized chunks. Place potato, Mumbai spice blend and brown mustard seeds on a lined oven tray. Drizzle with olive oil, toss to coat and spread out evenly.
- Roast until tender, 20-25 minutes.



Cook the haloumi & toss the salad

- When the potatoes have 5 minutes cook time remaining, return frying pan
 to medium-high heat with a drizzle of olive oil.
- Cook haloumi, until golden brown, 1-2 minutes each side.
- Remove pan from heat, then add sweet chilli sauce, turning haloumi
 to coat
- In a large bowl, combine mixed salad leaves, cucumber, carrot and a drizzle of white wine vinegar and olive oil. Season.



Get prepped

- Meanwhile, thinly slice cucumber.
- Grate carrot (see ingredients).
- Cut **haloumi** into 1cm slices.
- Heat a large frying pan over medium-high heat. Toast slivered almonds, tossing, until toasted, 3-5 minutes.

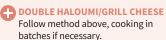


Serve up

- Divide sticky haloumi, Bombay potatoes and garden salad between plates.
- Sprinkle over toasted slivered almonds and serve with a dollop of garlic aioli. Enjoy!









Cook, turning, for 4-6 minutes for medium. Rest then slice before serving.

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

