



Honey Haloumi & Creamy Roast Veggie Salad

with Roasted Almonds

CLIMATE SUPERSTAR

Grab your meal kit with this number

40



Carrot



Potato



White Turnip



Leek



Nan's Special Seasoning



Haloumi/Grill Cheese



Baby Leaves



Creamy Pesto Dressing



Parsley



Roasted Almonds



Haloumi/Grill Cheese



Chicken Breast

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

Protein Rich

A little salty and squeaky and with a touch of tang, we're big haloumi fans - especially when it's teamed with sweet roasted veggies. Dress the salad with creamy pesto dressing and top with crunchy almonds for the best balance of flavours and textures. Don't forget the herb garnish, it really makes everything sing!

Pantry items

Olive Oil, Honey, 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
carrot	1	2
potato	2	4
white turnip	1	2
leek	1	2
Nan's special seasoning	1 medium sachet	1 large sachet
haloumi/grill cheese	1 packet	2 packets
honey*	1 tsp	2 tsp
baby leaves	1 medium packet	1 large packet
creamy pesto dressing	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
parsley	1 packet	1 packet
roasted almonds	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2934kJ (701cal)	303kJ (72cal)
Protein (g)	33.8g	3.5g
Fat, total (g)	40.3g	4.2g
- saturated (g)	17.9g	1.8g
Carbohydrate (g)	50.5g	5.2g
- sugars (g)	27.7g	2.9g
Sodium (mg)	1734mg	179.1mg
Dietary Fibre (g)	10.1g	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



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **carrot** into thick rounds. Cut **potato** and **white turnip** into bite-sized chunks. Thickly slice **leek**.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **Nan's special seasoning** and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**.
- Set aside to cool slightly.

TIP: If your oven tray is crowded, divide the veggies between two trays!

3



Bring it all together

- Meanwhile, in a large bowl, combine **baby leaves, roasted veggies, creamy pesto dressing** and a drizzle of **white wine vinegar**.
- Season with **salt** and **pepper**.

2



Cook the haloumi

- When the veggies have **5 minutes** cook time remaining, cut **haloumi** into 1cm-thick slices.
- 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.
- Remove pan from heat, then add the **honey**, turning **haloumi** to coat.

4



Serve up

- Roughly chop **parsley**.
- Divide creamy roast veggie salad between bowls. Top with honey haloumi, parsley and **roasted almonds** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW39



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.

