



# Glazed Halloumi, Orange & Radish Salad

with Avocado & Balsamic Dressing

NEW

CLIMATE SUPERSTAR

Grab your meal kit with this number

34



Avocado



Radish



Spring Onion



Orange



Flavoured Halloumi/  
Grill Cheese



Balsamic Glaze



Mixed Salad  
Leaves



Slivered Almonds



Mint



Grated  
Parmesan  
Cheese



Diced  
Bacon

Prep in: 20-30 mins  
Ready in: 25-35 mins

A refreshing salad is exactly what we want when the warm weather hits. This one brings together an epic combo of flavours, with sweet-and-salty glazed halloumi, citrusy orange segments, creamy avo and nutty almonds. It has a little bit of everything you need, and it's sure to go down a treat!

### Pantry items

Olive Oil, Honey



## 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

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
avocado	1 (small)	1 (large)
radish	2	4
spring onion	1 stem	2 stems
orange	1	2
flavoured halloumi/grill cheese	1 packet	2 packets
<b>honey*</b>	1 tsp	2 tsp
balsamic glaze	1 packet	2 packets
mixed salad leaves	1 medium packet	1 large packet
slivered almonds	1 packet	2 packets
mint	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2761kJ (659Cal)	676kJ (161Cal)
Protein (g)	27.9g	6.8g
Fat, total (g)	54.3g	13.3g
- saturated (g)	19.5g	4.8g
Carbohydrate (g)	17.3g	4.2g
- sugars (g)	16.2g	4g
Sodium (mg)	914mg	224mg
Dietary Fibre (g)	10.6g	2.6g

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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Slice **avocado** in half, scoop out flesh and thinly slice.
- Thinly slice **radish** and **spring onion**.
- Peel and thinly slice **orange** into wedges.
- Cut **flavoured halloumi** into 1cm slices.



## Toss the salad

- In a medium bowl, combine **balsamic glaze**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.
- To the bowl, add **orange**, **radish**, **spring onion** and **mixed salad leaves**. Toss to combine.



## Cook the halloumi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **halloumi** until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add the **honey** and turn to coat. Transfer to a plate.



## Serve up

- Divide orange and radish salad between plates.
- Top with avocado and glazed halloumi.
- Sprinkle over **slivered almonds**.
- Tear over **mint** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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**CUSTOM OPTIONS**

**+ ADD GRATED PARMESAN CHEESE**  
Add cheese to the salad. Toss together before serving.

**+ 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.

