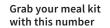


Glazed Halloumi, Orange & Radish Salad

with Avocado & Balsamic Dressing

NEW

CLIMATE SUPERSTAR













Spring Onion







Flavoured Halloumi/ Grill Cheese

Balsamic Glaze





Mixed Salad

Slivered Almonds











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

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	2 People	4 People
olive oil*	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
honey*	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 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.



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.



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.



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!









