

# Honey Halloumi & Creamy Roast Veggie Salad

with Almonds

CLIMATE SUPERSTAR

Grab your meal kit with this number

19



Carrot



Potato



White Turnip



Leek



Aussie Spice Blend



Roasted/Slivered Almonds



Halloumi/Grill Cheese



Mixed Salad Leaves



Creamy Pesto Dressing



Parsley



Halloumi/Grill Cheese



Chicken Breast

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

Protein Rich

A little salty and squeaky, with a touch of tang, we're big halloumi 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
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
potato	2	4
white turnip	1	2
leek	1	2
Aussie spice blend	1 medium sachet	1 large sachet
roasted/slivered almonds	1 packet	2 packets
halloumi/grill cheese	1 packet	2 packets
<b>honey*</b>	1 tsp	2 tsp
mixed salad leaves	1 medium packet	1 large packet
creamy pesto dressing	1 medium packet	2 medium packets
<b>white wine vinegar*</b>	drizzle	drizzle
parsley	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2928kJ (699Cal)	511kJ (122Cal)
Protein (g)	33.4g	5.8g
Fat, total (g)	40g	7g
- saturated (g)	17.9g	3.1g
Carbohydrate (g)	50.9g	8.9g
- sugars (g)	27.6g	4.8g
Sodium (mg)	1734mg	303mg
Dietary Fibre (g)	8.8g	1.5g

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

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW44



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## 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 **Aussie spice blend** 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, combine **mixed salad leaves**, **roasted veggies**, **creamy pesto dressing** and a drizzle of the **white wine vinegar** in a large bowl.
- Season with **salt** and **pepper**.

2



## Cook the halloumi

- When the veggies have **10 minutes** cook time remaining, cut **halloumi** into 1cm-thick slices.
- Heat a large frying pan over medium-high heat. Toast **almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **halloumi** until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add the **honey**, turning **halloumi** to coat.

4



## Serve up

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

### CUSTOM OPTIONS

#### + DOUBLE HALLOUMI

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.

