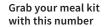
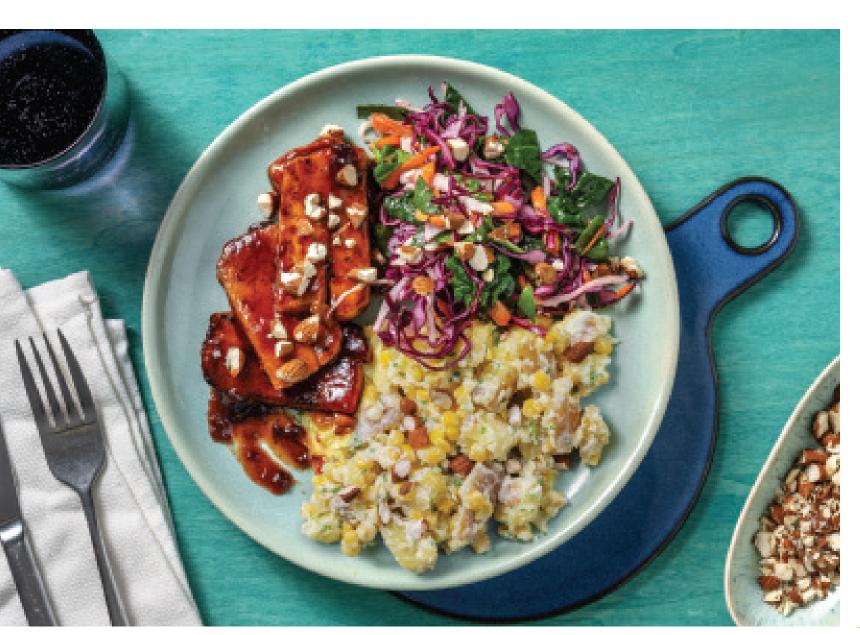


# BBQ Cherry-Glazed Halloumi & Slaw with Sweetcorn & Crushed Potato Salad















**Spring Onion** 



Halloumi/Grill

Cheese





Sweetcorn

**Baby Leaves** 



Vegetable Stock

Mayonnaise





Roasted/ Slivered Almonds





**BBQ Sauce** 

Slaw Mix



**Pantry items** 

Olive Oil, Butter, 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

Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
garlic	2 cloves	4 cloves	
spring onion	1 stem	2 stems	
halloumi/grill cheese	1 packet	2 packets	
baby leaves	1 small packet	1 medium packet	
sweetcorn	1 medium tin	1 large tin	
butter*	25g	50g	
vegetable stock powder	1 medium sachet	1 large sachet	
mayonnaise	1 medium packet	1 large packet	
roasted/slivered almonds	1 packet	2 packets	
cherry sauce	1 medium packet	1 large packet	
BBQ sauce	1 medium packet	1 large packet	
slaw mix	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3690kJ (881Cal)	684kJ (163Cal)
Protein (g)	31.8g	5.9g
Fat, total (g)	54.8g	10.2g
- saturated (g)	25.8g	4.8g
Carbohydrate (g)	67.5g	12.5g
- sugars (g)	41.9g	7.8g
Sodium (mg)	1991mg	369mg
Dietary Fibre (g)	6g	1.1g

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.



## Start the potatoes

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of salt.
- Cut potato into large chunks. Cook potato in the boiling water over high heat, until easily pierced with a fork, 12-15 minutes. Drain and set aside.
- While the potato is cooking, finely chop **garlic**. Thinly slice **spring onion**.
- · Cut halloumi into 1cm-thick strips. Roughly chop baby leaves.
- Drain sweetcorn.



# Finish the potatoes

- Return the empty saucepan to medium-high heat. Add the butter, garlic, sweetcorn and vegetable stock powder and cook until fragrant, 2 minutes.
- Remove pan from the heat, then return potatoes to pan and add mayonnaise. Stir to coat. Lightly crush the potatoes with a fork. Cover to keep warm.



#### Cook the halloumi

- 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.
- Take pan off heat, then add cherry sauce, BBQ sauce and a splash of water. Cook, turning halloumi to coat, until heated through and sticky, 1-2 minutes.



## Serve up

- In a large bowl, add baby leaves, spring onion, slaw mix and a drizzle of white wine vinegar and olive oil. Toss to combine. Season to taste.
- Divide BBQ cherry-glazed halloumi, slaw and crushed potato salad between plates. Garnish with almonds to serve. Enjoy!







