

# BBQ Cherry-Glazed Halloumi & Slaw

with Sweetcorn & Crushed Potato Salad

Grab your meal kit with this number

9



Potato



Garlic



Spring Onion



Halloumi/Grill Cheese



Baby Leaves



Sweetcorn



Vegetable Stock Powder



Mayonnaise



Roasted/Slivered Almonds



Cherry Sauce



BBQ Sauce



Slaw Mix



Halloumi/Grill Cheese



Chicken Breast

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

Vegetarians don't need to miss out on the smoky flavours of the American South with this flavour-packed BBQ and cherry-glazed halloumi, plus all the fixins (including a sweetcorn and potato salad)! Enjoy a taste of the good ol' USA right here.

### 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
<b>olive oil*</b>	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
<b>butter*</b>	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
<b>white wine vinegar*</b>	drizzle	drizzle

\*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](https://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



1



## 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**.

3



## 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**.

2



## 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.

4



## 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!

CUSTOM  
OPTIONS

**+** DOUBLE HALLOUMI  
Follow method above.

**↻** 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.

