



# Honey Halloumi & Chipotle Slaw

with Charred Corn & Garlic Aioli

SUMMER SALADS

CLIMATE SUPERSTAR

Grab your meal kit with this number

25



Capsicum



Radish



Sweetcorn



Lemon



Halloumi/Grill Cheese



Shredded Cabbage Mix



Baby Leaves



Mild Chipotle Sauce



Garlic Aioli



Coriander



Chicken Breast



Shredded Cheddar Cheese

Prep in: 10-20 mins  
Ready in: 15-25 mins

Carb Smart

Let's fill the bowl to the brim with salty golden slices of halloumi, pan-fried sweetcorn and a chipotle sauce slaw with a hit of lemon to add a dash of zest and tang. Tonight will be bursting with both colour and flavour.

### 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
capsicum	1	2
radish	2	4
sweetcorn	1 medium tin	2 medium tins
lemon	½	1
halloumi/grill cheese	1 packet	2 packets
<b>honey*</b>	1 tsp	2 tsp
shredded cabbage mix	1 medium packet	1 large packet
baby leaves	1 medium packet	1 large packet
mild chipotle sauce	1 large packet	2 large packets
garlic aioli	1 medium packet	1 large packet
coriander	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2323kJ (662cal)	662kJ (189cal)
Protein (g)	25.4g	7.2g
Fat, total (g)	42.3g	12.1g
- saturated (g)	18.4g	5.2g
Carbohydrate (g)	15.5g	4.4g
- sugars (g)	11.3g	3.2g
Sodium (mg)	1370mg	390.3mg
Dietary Fibre (g)	4g	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.

1



## Get prepped

- Thinly slice **capsicum** and **radish**. Drain **sweetcorn**. Zest **lemon** to get a pinch, then slice into wedges. Cut **halloumi** into 1cm-thick slices.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **capsicum** and **sweetcorn** until tender and lightly browned, **4-5 minutes**. Transfer to a large bowl.

**TIP:** Cover the pan with a lid if the corn kernels are popping out.

3



## Make the slaw

- SPICY!** The chipotle is a mild sauce, but use less if you're sensitive to heat! Add **shredded cabbage mix** to the bowl of **capsicum** and **corn**, along with **radish**, **baby leaves**, **mild chipotle sauce**, **lemon zest**, **garlic aioli** and a squeeze of **lemon juice**. Toss to combine. Season to taste.

2



## Cook the halloumi

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

4



## Serve up

- Divide chipotle slaw between bowls. Top with honey halloumi.
- Tear over **coriander leaves**.
- Serve with any remaining lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW49



### CUSTOM OPTIONS



#### ADD CHICKEN BREAST

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.



#### ADD CHEDDAR CHEESE

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.

