



# Chilli Butter Halloumi & Garden Salad

with Tomato, Herby Mayonnaise & Flaked Almonds

SUMMER SALADS

NEW

CLIMATE SUPERSTAR

Grab your meal kit with this number

25



Cucumber



Tomato



Radish



Garlic



Halloumi/Grill Cheese



Flaked Almonds



Chilli Flakes (Optional)



Spinach & Rocket Mix



Balsamic Glaze



Dill & Parsley Mayonnaise



Halloumi/Grill Cheese



Chicken Breast

Prep in: 15-25 mins  
Ready in: 20-30 mins

Enjoy a burst of fresh flavours with this spectacular salad combo, perfectly golden with a touch of heat! The chilli butter halloumi is salty, buttery and downright delicious. Paired with a crisp salad, creamy herb mayonnaise, and a sprinkle of flaked almonds, it's a vibrant dish that's sure to satiate your appetite!

### Pantry items

Olive Oil, Butter

## 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
cucumber	1 (medium)	1 (large)
tomato	1	2
radish	1	2
garlic	2 cloves	4 cloves
halloumi/grill cheese	1 packet	2 packets
flaked almonds	1 packet	2 packets
chilli flakes (optional)	1 pinch	1 pinch
<b>butter*</b>	15g	30g
spinach & rocket mix	1 medium packet	2 medium packets
balsamic glaze	1 packet	2 packets
dill & parsley mayonnaise	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2789kJ (666Cal)	838kJ (200Cal)
Protein (g)	26.2g	7.9g
Fat, total (g)	56.5g	17g
- saturated (g)	22.5g	6.8g
Carbohydrate (g)	13.9g	4.2g
- sugars (g)	11.3g	3.4g
Sodium (mg)	970mg	291mg
Dietary Fibre (g)	3.6g	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.



## Get prepped

- Slice **cucumber** into half-moons. Cut **tomato** into wedges.
- Thinly slice **radish**.
- Finely chop **garlic**.
- Cut **halloumi** into 1cm-thick slices.



## Cook the halloumi

- Return frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **halloumi** until golden brown, **1-2 minutes** each side.
- Reduce heat to medium and add **garlic**, a pinch of **chilli flakes** (if using) and the **butter**. Cook, turning **halloumi** to coat, until fragrant, **1-2 minutes**.



## Toast the almonds

- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a small bowl.



## Serve up

- In a large bowl, combine **spinach & rocket mix**, cucumber, tomato, radish, **balsamic glaze** and a drizzle of olive oil. Season to taste.
- Divide garden salad between bowls. Top with chilli butter halloumi.
- Drizzle over **dill & parsley mayonnaise** and garnish with flaked almonds. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



### CUSTOM OPTIONS

#### + DOUBLE HALLOUMI/GRILL CHEESE

Follow method above, cooking in batches if necessary.

#### + ADD 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.

