



# Honey-Glazed Halloumi & Caesar-Style Salad

with Dijon Dressing & Almonds

SUMMER SALADS

CLIMATE SUPERSTAR

Grab your meal kit with this number

25



Cos Lettuce



Cherry Tomatoes



Cucumber



Lemon



Garlic



Flaked Almonds



Ciabatta



Mayonnaise



Dijon Mustard



Halloumi/Grill Cheese



Cornflour



Halloumi/Grill Cheese



Diced Chicken

Prep in: 25-35 mins  
Ready in: 30-40 mins

You can put down that supermarket salad because we have one that will truly blow you away with sweetly glazed halloumi and toasted almonds sprinkled on top. The croutons add a golden crunch while the Dijon mayo dressing wraps everything up with a tasty bow.

### 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
cos lettuce	1 head	2 heads
cherry tomatoes	½ packet	1 packet
cucumber	1 (medium)	1 (large)
lemon	½	1
garlic	2 cloves	4 cloves
flaked almonds	1 packet	2 packets
ciabatta	1	2
mayonnaise	1 medium packet	1 large packet
Dijon mustard	½ medium packet	1 medium packet
halloumi/grill cheese	1 packet	2 packets
cornflour	1 medium packet	2 medium packets
<b>honey*</b>	1 tsp	2 tsp

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2670kJ (525cal)	525kJ (103cal)
Protein (g)	30.9g	6.1g
Fat, total (g)	39.3g	7.7g
- saturated (g)	18.9g	3.7g
Carbohydrate (g)	35g	6.9g
- sugars (g)	13.3g	2.6g
Sodium (mg)	1418mg	278.6mg
Dietary Fibre (g)	9.3g	1.8g

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

- Roughly chop **cos lettuce**.
- Halve **cherry tomatoes (see ingredients)**.
- Slice **cucumber** into half-moons.
- Slice **lemon** into wedges.
- Finely chop **garlic**.
- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.



## Finish the salad

- Meanwhile, add **mayonnaise** to the bowl of **garlic oil**, along with **Dijon mustard** and a squeeze of **lemon juice**. Whisk to combine and season to taste.
- Add **cos lettuce, tomato, cucumber** and **croutons** to the dressing.

**TIP:** Toss the salad just before serving to keep the leaves and croutons crisp.



## Make the garlic oil

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **garlic** until fragrant, **1 minute**. Transfer to a large bowl.



## Cook the halloumi

- Cut **halloumi** into 1cm slices.
- Toss **halloumi** in the **cornflour** to lightly coat.
- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- When **oil** is hot, pick up **halloumi** using tongs and shake off any excess **cornflour**. Cook **halloumi**, until golden brown, **1-2 minutes** each side.
- Remove pan from heat, add **honey** and turn **halloumi** to coat.



## Make the croutons

- Meanwhile, cut or tear **ciabatta** into bite-sized chunks.
- Return the frying pan to medium-high heat with a generous drizzle of **olive oil**. Cook **ciabatta chunks** until golden and slightly crispy, **5-6 minutes**.



## Serve up

- Divide Caesar-style salad between bowls. Top with honey-glazed halloumi.
- Sprinkle over toasted almonds. Serve with remaining lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW51



### CUSTOM OPTIONS



#### DOUBLE HALLOUMI/GRILL CHEESE

Follow method above, cooking in batches if necessary.



#### ADD DICED CHICKEN

Cook until cooked through, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

