

Sticky Halloumi & Roast Veggie Salad

with Creamy Pesto Dressing & Almonds

CLIMATE SUPERSTAR

Grab your meal kit with this number

19



Carrot



Potato



White Turnip



Courgette



Classic Roast Seasoning



Halloumi/Grill Cheese



Cornflour



Slivered Almonds



Mixed Salad Leaves



Creamy Pesto Dressing



Parsley



Halloumi/Grill Cheese



Chicken Breast

Prep in: 15-25 mins
Ready in: 30-40 mins

 Protein Rich

A little salty and squeaky, with a touch of tang, we're big halloumi fans - especially when it's teamed with sweet roasted veggies. Dress the salad with creamy pesto dressing and top with crunchy almonds for the best balance of flavours and textures. Don't forget the herb garnish, it really makes everything sing!

Pantry items

Olive Oil, Honey, 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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
potato	2	4
white turnip	1	2
courgette	1	2
classic roast seasoning	1 medium sachet	1 large sachet
halloumi/grill cheese	1 packet	2 packets
cornflour	1 packet	2 packets
slivered almonds	1 packet	2 packets
honey*	1 tsp	2 tsp
mixed salad leaves	1 medium packet	1 large packet
creamy pesto dressing	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2960kJ (707Cal)	474kJ (113Cal)
Protein (g)	32.3g	5.2g
Fat, total (g)	41.7g	6.7g
- saturated (g)	17.5g	2.8g
Carbohydrate (g)	45.7g	7.3g
- sugars (g)	13.8g	2.2g
Sodium (mg)	1456mg	233mg
Dietary Fibre (g)	11.9g	1.9g

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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW52



1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **carrot** into thick rounds.
- Cut **potato, white turnip** and **courgette** into bite-sized chunks.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **classic roast seasoning** and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**. Set aside to cool slightly.

TIP: If your oven tray is crowded, divide the veggies between two trays!

3



Bring it all together

- Meanwhile, combine **mixed salad leaves, roasted veggies, creamy pesto dressing** and a drizzle of **white wine vinegar** in a large bowl. Season with **salt and pepper**.

2



Cook the halloumi

- When the veggies have **10 minutes** cook time remaining, cut **halloumi** into bite-sized chunks.
- In a small bowl, add **cornflour** and **halloumi** and toss to coat.
- Heat a large frying pan over medium-high heat. Toast **slivered almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl and set aside.
- Return frying pan to medium-high heat with a drizzle of **olive oil**. Shake any excess **cornflour** off halloumi, then cook **halloumi**, until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add the **honey**, turning **halloumi** to coat.

4



Serve up

- Roughly chop **parsley**.
- Divide roast veggie salad between bowls.
- Top with sticky halloumi, parsley and toasted almonds to serve. Enjoy!

CUSTOM OPTIONS



DOUBLE HALLOUMI/GRILL CHEESE

Follow method above, cooking in batches if necessary.



SWAP TO CHICKEN BREAST

Cut into bite-sized pieces. 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.

