

# Honey Halloumi & Fattoush Salad with Radish & Tahini

Grab your meal kit with this number









Cucumber

Radish

Tomato





Halloumi/Grill Cheese

Cos Lettuce



Mint



Parsley

Tahini





Pantry items

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

This salad sensation will take you on a culinary adventure straight to the heart of the Middle East! Crunchy veggies, crispy tortilla chips and golden halloumi kissed by a drizzle of sticky honey all come together for a fresh and flavourful meal.

Olive Oil, Honey, Balsamic 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
mini flour tortillas	3	6
tomato	1	2
cucumber	1/2	1
radish	2	4
halloumi/grill cheese	1 packet	2 packets
cos lettuce	½ head	1 head
honey*	1 tsp	2 tsp
balsamic vinegar*	drizzle	drizzle
parsley	1 packet	1 packet
mint	1 packet	1 packet
tahini	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

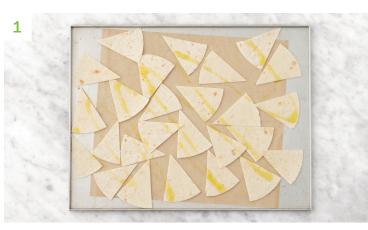
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3240kJ (774Cal)	582kJ (139Cal)
Protein (g)	31.4g	5.6g
Fat, total (g)	48.8g	8.8g
- saturated (g)	21.1g	3.8g
Carbohydrate (g)	47.5g	8.5g
- sugars (g)	12.5g	2.2g
Sodium (mg)	1422mg	256mg
Dietary Fibre (g)	11.7g	2.1g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# **Bake tortilla chips**

- Preheat oven to 200°C/180°C fan-forced.
- Slice mini flour tortillas into quarters. Place on a lined oven tray (don't worry if they overlap). Toss with **olive oil** and season with **salt**.
- Bake until lightly golden and crispy, 8-10 minutes.



# Get prepped

- While tortilla chips are baking, roughly chop tomato and cucumber (see ingredients). Finely slice radish.
- Cut halloumi into 1cm slices. Roughly chop cos lettuce (see ingredients).



## Cook haloumi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add halloumi and cook until golden brown, 1-2 minutes each side.
- Remove pan from the heat, add the **honey** and turn **halloumi** to coat.
- Meanwhile, in a large bowl, combine **cos lettuce**, **tomato**, **cucumber**, radish, tortilla chips, a drizzle of olive oil and balsamic vinegar. Season to taste.



### Serve up

- Divide Middle Eastern fattoush salad between bowls and top with honey-glazed halloumi.
- Tear over parsley and mint, and serve with tahini. Enjoy!

#### We're here to help! Scan here if you have any questions or concerns 2024 | CW52



DOUBLE HALLOUMI/GRILL CHEESE Follow method above, cooking in batches if necessary.

#### ADD DICED BACON

In a large frying pan, cook with a drizzle of olive oil until browned, 4-5 minutes. 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.

