



Honey Halloumi & Fattoush Salad

with Radish & Tahini

SUMMER SALADS

CLIMATE SUPERSTAR

Grab your meal kit with this number

25



Mini Flour Tortillas



Tomato



Cucumber



Radish



Halloumi/Grill Cheese



Cos Lettuce



Parsley



Mint



Tahini



Haloumi/Grill Cheese



Diced Bacon

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.

Pantry items

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	½	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.

1



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**.

3



Cook halloumi

- 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.

2



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**).

4



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



CUSTOM OPTIONS

+ **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.

