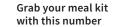


# Sticky Halloumi & Roast Veggie Salad with Creamy Pesto Dressing & Almonds

CLIMATE SUPERSTAR













Courgette

White Turnip



Classic Roast Seasoning







Slivered Almonds



Mixed Salad







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



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

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	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	

<sup>\*</sup>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.



## 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!



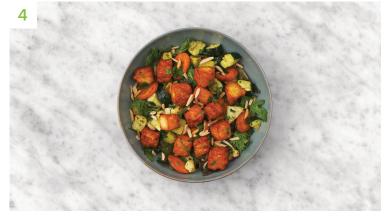
## Bring it all together

 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.



#### 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.



#### Serve up

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



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.

