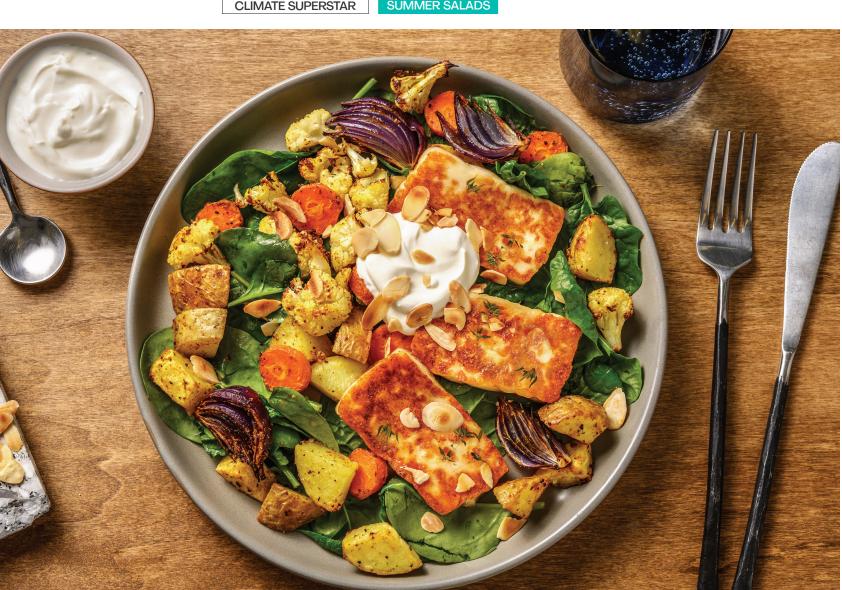
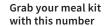


Herby Halloumi & Roast Veggie Salad with Garlic Aioli & Flaked Almonds

CLIMATE SUPERSTAR

SUMMER SALADS













Carrot





Classic Roast Seasoning





Flaked Almonds







Cornflour

Baby Leaves









Prep in: 20-30 mins Ready in: 30-40 mins

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
cauliflower	1 medium portion	1 large portion	
carrot	1	2	
onion	1/2	1	
rosemary	2 sticks	4 sticks	
classic roast seasoning	1 medium sachet	1 large sachet	
flaked almonds	1 packet	2 packets	
halloumi/ grill cheese	1 packet	2 packets	
honey*	1 tsp	2 tsp	
cornflour	1 medium packet	1 medium packet	
baby leaves	1 medium packet	1 large packet	
garlic aioli	1 medium packet	1 large packet	
*Pantry Items			

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3080kJ (736Cal)	519kJ (124Cal)
Protein (g)	33.2g	5.6g
Fat, total (g)	43.7g	7.4g
- saturated (g)	17.9g	3g
Carbohydrate (g)	49.1g	8.3g
- sugars (g)	15.5g	2.6g
Sodium (mg)	1583mg	267mg
Dietary Fibre (g)	10.7g	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Prep the veggies

- Preheat oven to 240°C/220°C fan-forced.
- · Cut potato into bite-sized chunks. Cut cauliflower into small florets. Cut carrot into thick rounds. Slice onion (see ingredients) into wedges. Pick rosemary leaves.



Roast the veggies

- · Divide potato, cauliflower, carrot, onion and classic roast seasoning between two lined oven trays. Drizzle with olive oil, season with salt and **pepper** and toss to coat.
- Spread out evenly, then roast until tender, 20-25 minutes.



Toast the almonds

- Heat a large frying pan over medium-high heat.
- · Toast flaked almonds, tossing, until golden, 2-3 minutes. Transfer to a bowl.



Cook the halloumi

- When the veggies have 5 minutes remaining, cut halloumi into 1cm-thick slices.
- In a shallow bowl, add 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 flour. Cook halloumi until golden brown, 1-2 minutes each side.
- Remove the pan from heat, then add the honey and rosemary, turning halloumi to coat.



Toss the veggies

• When the veggies are done, add baby leaves to the trays and gently toss to combine.



Finish & serve

- · Divide roast veggie salad between plates. Top with herby halloumi.
- Dollop over garlic aioli and sprinkle with toasted almonds to serve. Enjoy!



CUSTOM OPTIONS

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



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

