

# Herby Halloumi & Roast Veggie Salad

with Garlic Aioli & Flaked Almonds

CLIMATE SUPERSTAR

SUMMER SALADS

Grab your meal kit with this number

25



Potato



Cauliflower



Carrot



Onion



Rosemary



Classic Roast Seasoning



Flaked Almonds



Halloumi/ Grill Cheese



Cornflour



Baby Leaves



Garlic Aioli



Halloumi/ Grill Cheese



Chicken Breast

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

Protein Rich

Here's a hearty vegetarian meal that brings inspiration from across the globe to your plate. Flavourful Mediterranean halloumi meets roasted vegetables tossed with mild spices, and there's a tangy aioli and toasted almonds to finish it off.

**Pantry items**

Olive Oil, Honey

## 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
cauliflower	1 medium portion	1 large portion
carrot	1	2
onion	½	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
<b>honey*</b>	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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1 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.



## 2 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**.



## 3 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.



## 4 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.



## 5 Toss the veggies

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



## 6 Finish & serve

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

## We're here to help!

Scan here if you have any questions or concerns

2025 | CW01



### CUSTOM OPTIONS

#### + DOUBLE HALLOUMI/GRILL CHEESE

Follow method above, cooking in batches if necessary.

#### + ADD CHICKEN BREAST

Cut into 2cm chunks. 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.

