

# Sticky Halloumi & Spiced Potatoes

with Garden Salad & Crushed Peanuts

CLIMATE SUPERSTAR

Grab your meal kit with this number

19



Potato



Mumbai Spice Blend



Brown Mustard Seeds



Cucumber



Carrot



Halloumi/Grill Cheese



Sweet Chilli Sauce



Mixed Salad Leaves



Crushed Peanuts



Garlic Aioli



Halloumi/Grill Cheese



Beef Rump

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

Sweet chilli sauce is a crowd favourite and we want to put it on everything! Halloumi is up next and once again, this sauce has outdone itself. The salty halloumi gets a little sweeter, and with a side of golden, Mumbai-spiced potatoes, what more could you ask for?

### Pantry items

Olive Oil, 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
Mumbai spice blend	1 sachet	2 sachet
brown mustard seeds	1 medium sachet	1 large sachet
cucumber	1 (medium)	1 (large)
carrot	½	1
halloumi/grill cheese	1 packet	2 packets
sweet chilli sauce	½ medium packet	1 medium packet
mixed salad leaves	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
crushed peanuts	1 packet	2 packets
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3003kJ (560cal)	560kJ (104cal)
Protein (g)	32.3g	6g
Fat, total (g)	41.6g	7.8g
- saturated (g)	18.7g	3.5g
Carbohydrate (g)	55.7g	10.4g
- sugars (g)	18g	3.4g
Sodium (mg)	1549mg	289mg
Dietary Fibre (g)	10g	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](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



## Roast the potato

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Place **potato**, **Mumbai spice blend** and **brown mustard seeds** on a lined oven tray. Drizzle with **olive oil**, toss to coat and spread out evenly.
- Roast until tender, **20-25 minutes**.

3



## Cook the halloumi

- When the potato has **5 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **halloumi**, until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add **sweet chilli sauce (see ingredients)**, turning **halloumi** to coat.

2



## Get prepped

- Meanwhile, thinly slice **cucumber**.
- Grate **carrot (see ingredients)**.
- Cut **halloumi** into 1cm slices.

4



## Finish & serve

- In a large bowl, combine **mixed salad leaves**, cucumber, carrot and a drizzle of **white wine vinegar** and olive oil. Season.
- Divide sticky halloumi, spiced potatoes and garden salad between plates.
- Garnish with **crushed peanuts** and serve with **garlic aioli**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2025 | CW02



### CUSTOM OPTIONS



#### DOUBLE HALLOUMI/GRILL CHEESE

Follow method above, cooking in batches if necessary.



#### ADD BEEF RUMP

Cook with a drizzle of olive oil, for 2 minutes each side for medium-rare. Rest and slice to serve.

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

