

Sticky Halloumi & Roast Veggie Salad

with Creamy Pesto Dressing & Almonds

KIWI FLAVOURS

CLIMATE SUPERSTAR

Grab your meal kit with this number

19



Carrot



Potato



White Turnip



Courgette



Kiwi Spice Blend



Halloumi/Grill Cheese



Slivered Almonds



Mixed Salad Leaves



Creamy Pesto Dressing



Parsley



Chicken Breast



Halloumi/Grill Cheese

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

 Protein Rich

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

	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
Kiwi spice blend	1 sachet	2 sachets
halloumi/grill cheese	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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2945kJ (704cal)	472kJ (76cal)
Protein (g)	33.9g	5.4g
Fat, total (g)	42.2g	6.8g
- saturated (g)	19g	3g
Carbohydrate (g)	44.5g	7.1g
- sugars (g)	17.2g	2.8g
Sodium (mg)	1506mg	241.3mg
Dietary Fibre (g)	11.3g	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.

1



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 **Kiwi spice blend** 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!

3



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**.

2



Cook the halloumi

- When the veggies have **5 minutes** cook time remaining, cut **halloumi** into 1cm-thick slices.
- 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**. Cook **halloumi** until golden brown, **1-2 minutes** each side.
- Remove pan from heat, then add the **honey**, turning **halloumi** to coat.

4



Finish & serve

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

We're here to help!

Scan here if you have any questions or concerns

2025 | CW04



CUSTOM OPTIONS



SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.



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.

