



Hot Honey Halloumi Tacos

with Avocado Salad & Garlic Aioli

NEW

Grab your meal kit
with this number

10



Avocado



Tomato



Halloumi/Grill
Cheese



Chilli Flakes
(Optional)



Mini Flour
Tortillas



Mixed Salad
Leaves



Balsamic Glaze



Garlic Aioli



Halloumi/Grill
Cheese



Diced
Chicken

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

We're all jumping on the hot honey trend - it's the perfect combination of sweet and spice that gets our mouths watering. Why not drizzle it on salty halloumi, for an extra dimension of flavour? Pack all of that goodness into warm tacos with a simple avocado salad for a whole new twist on tacos.

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
avocado	1 (small)	1 (large)
tomato	1	2
halloumi/grill cheese	1 packet	2 packets
honey*	1 tbs	2 tbs
white wine vinegar*	1 tsp	2 tsp
chilli flakes  (optional)	1 pinch	1 pinch
mini flour tortillas	6	12
mixed salad leaves	1 medium packet	1 large packet
balsamic glaze	1 packet	2 packets
garlic aioli	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3842kJ (918Cal)	1019kJ (243Cal)
Protein (g)	32.8g	8.7g
Fat, total (g)	66.5g	17.6g
- saturated (g)	27.4g	7.3g
Carbohydrate (g)	49.1g	13g
- sugars (g)	14.2g	3.8g
Sodium (mg)	1910mg	507mg
Dietary Fibre (g)	11.5g	3.1g

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.

We're here to help!

Scan here if you have any questions or concerns

2025 | CW06



Get prepped

- Slice **avocado** in half, scoop out flesh and roughly chop.
- Roughly chop **tomato**.
- Cut **halloumi** into 1cm chunks.



Toss the salad

- Microwave **mini flour tortillas** on a microwave-safe plate in **10 second** bursts until warmed through.
- In a medium bowl, combine **mixed salad leaves, tomato, avocado** and **balsamic glaze**.



Cook the halloumi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **halloumi**, tossing, until golden brown, **4-5 minutes**.
- Remove pan from heat, then add the **honey, white wine vinegar** and a pinch of **chilli flakes** (if using), turning **halloumi** to coat.



Finish & serve

- Build tacos by spreading tortillas with **garlic aioli**. Fill with avocado salad and hot honey halloumi.

CUSTOM OPTIONS



DOUBLE HALLOUMI/GRILL CHEESE

Follow method above, cooking in batches if necessary.



ADD DICED CHICKEN

In a large frying pan, cook with a drizzle of olive oil until browned and cooked through, 3-4 minutes.

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

