



BBQ Cherry-Glazed Haloumi & Slaw

with Sweetcorn & Crushed Potato Salad

Grab your Meal Kit with this symbol



Potato



Garlic



Chives



Haloumi



Roasted Almonds



Baby Spinach Leaves



Sweetcorn



Vegetable Stock Powder



Mayonnaise



Cherry Sauce



BBQ Sauce



Slaw Mix

Hands-on: 25-35 mins
Ready in: 30-40 mins

Vegetarians don't need to miss out on the smoky flavours of the American South with this flavour-packed BBQ and cherry-glazed haloumi, plus all the fixins (including a crunchy slaw)! Enjoy a taste of the good ol' USA right here.

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
chives	1 bag	2 bags
haloumi	1 packet	2 packets
roasted almonds	1 packet	2 packets
baby spinach	1 bag	1 bag
leaves	(30g)	(60g)
sweetcorn	½ tin	1 tin
butter*	25g	50g
vegetable stock powder	1 medium sachet	1 large sachet
mayonnaise	1 packet (40g)	1 packet (80g)
cherry sauce	1 medium packet	1 large packet
BBQ sauce	1 packet (40g)	1 packet (80g)
slaw mix	1 bag (150g)	1 bag (300g)
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3761kJ (898Cal)	666kJ (159Cal)
Protein (g)	34.8g	6.2g
Fat, total (g)	54.2g	9.6g
- saturated (g)	22.9g	4.1g
Carbohydrate (g)	64.8g	11.5g
- sugars (g)	37.6g	6.7g
Sodium (mg)	1810mg	321mg

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.



Cook the potatoes

Bring a medium saucepan of salted water to the boil. Cut the **potato** into large chunks. Cook the **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**. Drain and set aside.



Cook the haloumi

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **haloumi** until golden brown, **1-2 minutes** each side. Reduce the heat to medium, then add the **cherry sauce**, **BBQ sauce** and a splash of **water**. Cook, turning the haloumi to coat, until slightly reduced and sticky, **1-2 minutes**.



Get prepped

While the potato is cooking, finely chop the **garlic**. Thinly slice the **chives**. Cut the **haloumi** into 1cm-thick slices. Roughly chop the **roasted almonds** and **baby spinach leaves**. Drain the **sweetcorn** (see ingredients).



Toss the slaw

In a large bowl, add the **baby spinach**, **slaw mix** and a drizzle of **white wine vinegar** and **olive oil**. Toss to combine. Season to taste.



Finish the potatoes

Return the saucepan to a medium-high heat, then add the **butter**, **garlic**, **sweetcorn** and **vegetable stock powder** and cook until fragrant, **2 minutes**. Remove from the heat, then add the **potatoes**, **chives** and **mayonnaise**. Stir to coat. Lightly crush the **potatoes** with a fork. Cover to keep warm.



Serve up

Divide the BBQ cherry-glazed haloumi, crushed potato salad and slaw between plates. Garnish with almonds to serve.

Enjoy!