



# Lemon Pepper Crumbed Haloumi

with Wedges, Apple Slaw & Smokey Aioli

Grab your Meal Kit with this symbol



Potato



Haloumi



Lemon



Apple



Parsley



Dijon Mustard



Slaw Mix



Lemon Pepper Spice Blend



Panko Breadcrumbs



Smokey Aioli

Hands-on: 25-35 mins  
Ready in: 40-50 mins

There are plenty of surprises in this delightful meal. With lemon pepper spice blend in the haloumi crumb you get zest, squeak and crunch, while apple in the slaw gives a sweet contrast. You'll be wishing you could have this every night!

### Pantry items

Olive Oil, Plain Flour, Egg

## Before you start

Our fruit and veggies need a little wash first!

### You will need

Oven tray lined with baking paper ·  
Medium frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
haloumi	1 packet	2 packets
lemon	½	1
apple	½	1
parsley	1 bunch	1 bunch
Dijon mustard	1 packet (15g)	1 packet (40g)
slaw mix	1 packet (150g)	1 packet (300g)
lemon pepper spice blend	1 sachet	2 sachets
plain flour*	1 tsp	2 tsp
egg*	1	2
panko breadcrumbs	1 packet	2 packets
smokey aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	2980kJ (712Cal)	592kJ (141Cal)
Protein (g)	30.9g	6.2g
Fat, total (g)	42.7g	8.5g
- saturated (g)	16.2g	3.2g
Carbohydrate (g)	49.4g	9.8g
- sugars (g)	10.0g	2.0g
Sodium (g)	1210mg	240mg

### Allergens

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)



## 1. Roast the potato wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm wedges. Place the wedges on an oven tray lined with baking paper.

**Drizzle** with **olive oil**, season with a **pinch** of **salt** and **pepper** and toss to coat. Place the tray on the top rack and roast until tender, **25-30 minutes**.

**TIP:** Cut the potato to the correct size so it cooks in the allocated time.



## 4. Crumb the haloumi

Pat the **haloumi** dry with paper towel. In a shallow bowl, combine the **lemon pepper spice blend**, **plain flour** and a **good pinch** of **salt** and **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **haloumi** slices into the **flour mixture**, then into the **egg**, and finally in the **panko breadcrumbs**. Set aside on a plate.

**TIP:** Press firmly into the flour mixture to help it stick to the haloumi.



## 2. Get prepped

While the wedges are cooking, slice the **haloumi** into 2 pieces per person. Place the **haloumi** slices in a small bowl of cold water and set aside to soak for **5 minutes**. Zest the **lemon** (see **ingredients list**) to get a **good pinch**, then slice into wedges. Thinly slice the **apple** (see **ingredients list**) into matchsticks. Roughly chop the **parsley**.

**TIP:** Soaking the haloumi helps mellow out the saltiness.



## 5. Cook the haloumi

Heat a medium frying pan over a medium-high heat with enough **olive oil** to coat the base of the pan. When the oil is hot, add the **haloumi** and cook until golden brown, **2 minutes** each side.



## 3. Make the slaw

In a large bowl, combine the **Dijon mustard**, **lemon zest**, a **squeeze** of **lemon juice**, a **drizzle** of **olive oil** and a **pinch** of **salt** and **pepper**. Just before serving, add the **apple**, **parsley** and **slaw mix** into the bowl with the dressing. Toss to combine.

**TIP:** Toss the slaw just before serving to keep the cabbage crisp.



## 6. Serve up

Divide the potato wedges, lemon pepper crumbed haloumi and apple slaw between plates. Serve with the **smokey aioli** and any remaining lemon wedges on the side.

**Enjoy!**