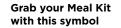
Lemon Pepper Crumbed Haloumi

with Wedges, Apple Slaw & Smokey Aioli











Potato

Haloumi





Lemon





Dijon Mustard

Parsley









Panko Breadcrumbs



Smokey Aioli

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

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
haloumi	1 packet	2 packets
lemon	1/2	1
apple	1/2	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



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.



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.



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.



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.



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.



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!