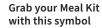
Veggie Fritter & Haloumi Stack with Roast Potato Toss & Sweet Chilli Sauce













Coriander





Haloumi





Carrot





Sweetcorn





Tomato



Mixed Salad Leaves



Sweet Chilli Sauce

Pantry items

Olive Oil, Plain Flour, Egg, Vinegar (White Wine or Balsamic), Honey

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

Oven tray lined with baking paper · Large frying pan

Ingredients

ingi edients			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	3	6	
coriander	1 bunch	1 bunch	
garlic	2 cloves	4 cloves	
haloumi	1 packet	2 packets	
carrot	1	2	
courgette	1	2	
sweetcorn	½ tin	1 tin	
plain flour*	½ cup	1 cup	
egg*	1	2	
salt*	1/4 tsp	½ tsp	
vegetable stock powder	1 sachet	1 sachet	
tomato	1	2	
vinegar* (white wine or balsamic)	1 tsp	2 tsp	
honey*	1/4 tsp	½ tsp	
mixed salad leaves	1 bag (30g)	1 bag (60g)	
sweet chilli sauce	1 packet (50g)	1 packet (100g)	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3372kJ (805Cal)	456kJ (108Cal)
Protein (g)	36.8g	5g
Fat, total (g)	32.6g	4.4g
- saturated (g)	15.3g	2.1g
Carbohydrate (g)	79.3g	10.7g
- sugars (g)	39.7g	5.4g
Sodium (mg)	1586mg	214mg

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.



Roast the potato

Preheat the oven to 220°C/200°C fan-forced. Cut the **potato** into small chunks. Place the **potato** and a drizzle of **olive oil** on a lined oven tray. Season with **salt**. Toss to coat, then roast until tender, 20-25 minutes. Set aside to cool slightly.



Get prepped

While the potato is roasting, finely chop the **coriander** (reserve some leaves for garnish!). Finely chop the **garlic**. Cut the **haloumi** into 1cm slices. Grate the **carrot** and **courgette**. Squeeze the excess moisture out of the **courgette** using a paper towel or clean cloth. Drain the **sweetcorn** (see ingredients).



Make the fritter mixture

In a medium bowl, add the carrot, courgette, sweetcorn, garlic, plain flour, egg, the salt, coriander and vegetable stock powder. Mix well to combine.

TIP: Lift out some of the mixture with a spoon, if it's too wet and doesn't hold its shape, add some more flour!



Cook the fritters

Heat a large frying pan over a medium-high heat with enough **olive oil** to coat the base of the pan. When the oil is hot, add 1/4 cup of the **fritter mixture** and flatten into a patty with a spatula. Repeat with some of the remaining **mixture**, without crowding the pan, and cook in batches until golden, **2-3 minutes** each side. Transfer to a plate lined with paper towel.

TIP: Allow the fritters to set before you flip them. **TIP:** Add extra oil as needed so the fritters don't stick.



Cook the haloumi

While the fritters are cooking, roughly chop the **tomato**. In a second medium bowl, combine the **vinegar**, **honey** and a drizzle of **olive oil**. Set aside. When the fritters are done, return the pan to a medium-high heat with a drizzle of **olive oil**. Cook the **haloumi** until golden brown, **1-2 minutes** on each side.



Serve up

Add the **mixed salad leaves**, tomato and roasted potato to the salad dressing and toss to coat. Layer the fritters and haloumi to form a stack on each plate. Divide the roast potato toss between plates. Drizzle the **sweet chilli sauce** over each fritter stack.

Enjoy!