



Cooking Made Easy

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Chopped Moroccan Halloumi Salad with Citrus Dressing

Whether it's Moroccan music, Moroccan plates or even his new Moroccan rug, it's fair to say our Head Chef has become quite enthusiastic about all things...Morocco. He headed there a few weeks ago for a recipe reconnaissance mission that spanned everything from the beautiful Ksar Char-Bargh (where he learned this salad recipe) to the Berber cave dwellings of the Atlas Mountains. See his video diary on our blog!

35 min

veggie

gluten free

spicy



Sweet Potato



Spinach



Coriander



Carrot



Yellow Pepper



Halloumi



Rose Harissa



Lemon

Ingredients

	2P	4P
Sweet Potato, cubed	2 cups	4 cups
Spinach, chopped	½ bag	1 bag
Coriander, chopped	2 tbsp	4 tbsp
Carrot, cubed	⅔ cup	1½ cups
Yellow Pepper, cubed	1	2
Halloumi, sliced 1	1 block	2 blocks
Rose Harissa 2	½ tbsp	1 tbsp
Lemon	¼	½

🌱 May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Milk | 2) Soya

Nutrition per serving: Calories: 841 kcal | Protein: 37 g | Carbs: 86 g | Fat: 33 g | Saturated Fat: 21 g



1 **Tip:** After we tested this at The Fresh Fram, a lot of people said it was great with a boiled egg added at the end. If you have some eggs, then go for it! Pre-heat your oven. Chop the sweet potato into 1cm cubes. Toss the sweet potato in ½ tbsp of oil and ¼ tsp of salt. Lay on a baking tray and cook in the oven for 20-25 mins.



2 Roughly chop the spinach leaves and the coriander. **Tip:** You can also cut spinach and coriander with scissors to save some time. Peel the carrot and chop into tiny ½cm cubes.



3 Remove the core from the pepper and chop half into ½cm cubes and the other half into 1cm cubes. Toss the 1cm pepper cubes in 1 tsp of olive oil and roast with the sweet potatoes for the last 10 mins.



4 Cut the halloumi into 1cm thick slices. Coat in the harissa. Heat a large pan with ½ tbsp of oil. Fry off the halloumi for 2-3 mins on each side, until golden brown.

5 Place the carrot, ½cm pepper cubes and spinach into a bowl. Chop the fried halloumi into 20 pence-sized cubes and toss this into the salad with the roasted sweet potato, pepper and coriander.

6 Mix 2 tbsp of olive oil and the zest and juice of ¼ of the lemon in a large mixing bowl. Add ¼ tsp of salt and a good pinch of pepper, mix together and put to the side. **Tip:** To get more juice from your lemon roll it firmly between the palm of your hand and the chopping board before cutting it in half, sticking a fork into it and squeezing. Take the salad to the table and drizzle over the dressing. Toss everything together really well.

7 Taste a mouthful for seasoning and add a bit more salt and pepper until it's just right.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!