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Mexican Tomato Jumble with Spiced Citrus Halloumi

Spring is well and truly underway, with summer on the horizon! So Patrick decided to create something colourful and full of sunshine! Our delicious tomatoes from The Tomato Stall are paired with coriander and lime chicken with a hint of Mexican spice. Enjoy!

 30 mins

 veggie

 gluten free

 spicy



Red & Yellow Cherry Tomatoes (1 punnet)



Coriander (3 tbsp)



Sweet Potato (1)



Red Onion (1)



Halloumi (1 block)




Mexican Spice (1½ tbsp)



Lime (½)

Ingredients

| | 2 PEOPLE | ALLERGENS |
|--------------------------------------|----------|-----------|
| Red & Yellow Cherry Tomatoes, halved | 1 punnet | |
| Coriander, chopped | 3 tbsp | |
| Sweet Potato, chopped | 1 | |
| Red Onion, chopped | 1 | |
| Halloumi | 1 block | Milk |
| Mexican Spice | 1½ tsp | |
| Lime | ½ | |

 Our fruit and veggies come straight from the farm so give them a little wash before using

Did you know...

It is thought that halloumi keeps better when wrapped in mint leaves, which is often why you see it with a mint garnish in restaurants, an allude to its freshness.

Nutrition per serving: Calories: 686 kcal | Protein: 33 g | Carbs: 68 g | Fat: 33 g | Saturated Fat: 20 g



1 Pre-heat your oven to 200 degrees. Chop the **tomatoes** in half and roughly chop the **coriander**. Chop the **sweet potato** into 2cm cubes (don't peel the nutritious skin).



2 Peel and chop the **red onion** into around 2cm chunks. Toss the **sweet potato** and **onion** in 1 tbsp of **olive oil** and a good pinch of **salt** and **pepper**. Place on a baking tray in a single layer and cook on the top shelf of your oven for 20 mins.

Tip: *Everything is ready once it's nice and crispy at the edges.*



3 Slice the **halloumi** into roughly ½cm slices.

4 Mix the **mexican spice** with the zest of half the **lime** and 2 tsp of **olive oil**. Roll the **lime** firmly between your hand and the work surface to loosen it up. Cut it in half and squeeze 1 tsp of juice into the mixture along with a pinch of **salt** and **pepper**.



5 Rub the mixture over the **halloumi** slices. Heat a non-stick frying pan on medium heat with 2 tsp of **olive oil**. Cook the **halloumi** for 2 mins on each side until just golden. **Tip:** *Don't overcook them as they will become brittle and lose their wonderful texture.*

6 In a bowl toss the **tomatoes** with ½ tsp of **lime** juice. Add in the **coriander**, roasted **sweet potato** and **onion**. Plate up with your **halloumi** slices on top.