



Glazed Peri Peri Halloumi Skewers and Chips

with Zingy Avocado Salad and Zesty Mayo

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Sunshine Dining 35-40 Minutes • Mild Spice • 2 of your 5 a day • Veggie



Bamboo Skewers



Halloumi



Potatoes



Red Onion



Peri Peri Seasoning



Black Sesame Seeds



Mango Chutney



Baby Gem Lettuce



Lime



Avocado

Pantry Items
Oil, Salt, Pepper, Sugar, Olive Oil, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, baking tray, kitchen paper, baking paper and fine grater.

Ingredients

Ingredients	2P	3P	4P
Bamboo Skewers	4	6	8
Halloumi** 7)	225g	450g	450g
Potatoes	450g	700g	900g
Red Onion**	1	2	2
Peri Peri Seasoning	1 sachet	1 sachet	2 sachets
Black Sesame Seeds 3)	5g	10g	10g
Mango Chutney	80g	120g	160g
Baby Gem Lettuce**	1	2	2
Lime**	1	1	2
Avocado	1	2	2
Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsps	2 tbsps	2 tbsps
Mayonnaise*	2 tbsps	3 tbsps	4 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 635g	Per 100g 100g
Energy (kJ/kcal)	4003 /957	631 /151
Fat (g)	58.4	9.2
Sat. Fat (g)	21.3	3.4
Carbohydrate (g)	79.7	12.6
Sugars (g)	34.0	5.4
Protein (g)	33.8	5.3
Salt (g)	3.62	0.57

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame 7) Milk

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Hello Halloumi

Preheat your oven to 220°C/200°C fan/gas mark 7.

Soak your **skewers** in **cold water** (this will prevent them from burning).

Drain the **halloumi**, then cut it into 3cm chunks. Place into a medium bowl of **cold water** and leave to soak.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).



Make your Skewers

Carefully thread the **halloumi** and **red onion pieces** onto the **skewers** (2 per person), alternating between the two.

Pop the **skewers** onto a medium lined baking tray and drizzle over any **glaze** left in the bowl.

When your **chips** have 10-12 mins left, bake the **skewers** on the middle shelf until the **halloumi** is golden and the **onion** is tender, 10-12 mins.

In the meantime, clean the bowl used for the **glaze**.



Chip, Chip, Hooray

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

Meanwhile, halve and peel the **red onion**, then chop each half into 4 wedges and separate the layers.



Time to Get Dressed

Trim the **baby gem**, halve lengthways, then thinly slice. Zest and cut the **lime** into wedges.

Halve the **avocado** and remove the stone. Use a tablespoon to scoop out the flesh in one piece, then cut into 2cm chunks.

In the clean bowl, combine a good squeeze of **lime juice** from a **lime wedge** with the **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**.

In a small bowl, combine the **mayo** (see pantry for amount) and **lime zest**.



Bring on the Glaze

Remove the **halloumi cubes** from the **cold water** and drain the bowl. Pop the **cubes** onto a plate lined with kitchen paper and pat them dry.

Wipe the (now empty) bowl dry, then add the **peri peri seasoning**, **black sesame seeds** and **mango chutney**. Mix together.

Add the **halloumi** and **red onion** to the bowl, then toss to coat in the **spiced mango and sesame glaze**.



Assemble and Serve

Just before everything's ready, toss the **baby gem** and **avocado** through the **dressing**.

Share the **halloumi and red onion skewers** between your plates.

Serve the **salad** and **chips** alongside. Pop the **zesty mayo** on the side for dipping and serve with any remaining **lime wedges** for squeezing over.

Enjoy!