



Buffalo Halloumi Loaded Flatbreads

with Blue Cheese, Creamy Slaw and Chips

37

Veggie Street Food

35-40 Minutes • Medium Spice • 1 of your 5 a day • Veggie



Potatoes



Halloumi



Medium Tomato



Cider Vinegar



Sriracha Sauce



Honey



Coleslaw Mix



Mayonnaise



Greek Style Flatbreads



Wild Rocket



Crumbled Blue Cheese

Pantry Items

Oil, Salt, Pepper, Butter

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Baking tray, bowl, frying pan and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Halloumi** 7)	225g	337g	450g
Medium Tomato	1	2	2
Cider Vinegar 14)	30ml	45ml	60ml
Sriracha Sauce	15g	22g	30g
Honey	15g	22g	30g
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8) 9)	32g	64g	64g
Greek Style Flatbreads 13)	2	3	4
Wild Rocket**	20g	40g	40g
Crumbled Blue Cheese** 7)	30g	45g	60g

Pantry	2P	3P	4P
Water for the Sauce*	50ml	75ml	100ml
Butter*	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	639g 4099/980	100g 642/153
Fat (g)	48.4	7.6
Sat. Fat (g)	25.7	4.0
Carbohydrate (g)	92.9	14.6
Sugars (g)	19.8	3.1
Protein (g)	43.0	6.7
Salt (g)	4.45	0.70

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

Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten
14) Sulphites

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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1 Chip, Chip, Hooray

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

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

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 the **chips** on the top shelf until golden, 25-30 mins. Turn halfway through.



4 Make your Slaw

Remove the **halloumi slices** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.

In a medium bowl, add the **coleslaw**, **mayonnaise** and remaining **cider vinegar**. Season with **salt** and **pepper**, toss to combine and set aside.



2 Start your Prep

Meanwhile, drain the **halloumi**, then cut widthways into 3 slices per person. Place them into a small bowl of **cold water** and leave to soak.

Cut the **tomato** into 1cm chunks.



5 Fry the Halloumi

When the **chips** have about 10 mins left, pop the (now empty) frying pan back on medium-high heat with a drizzle of **oil**.

Once hot, add the **halloumi**, season with **pepper** and fry until golden, 2-3 mins each side.

Meanwhile, pop the **flatbreads** (1 per person) into the oven until warm, 3-4 mins.



3 Buffalo Sauce Time

Pop a large frying pan on medium-high heat. Pour in **half** the **cider vinegar** and the **water for the sauce** (see pantry for amount). Bring to the boil, lower the heat and simmer until reduced by half, 1-2 mins.

Stir in the **sriracha** and **honey**. Simmer until thickened, 1-2 mins, then remove from the heat. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.**

Stir through the **butter** (see pantry for amount) until melted, then transfer to a small bowl. Wipe out the pan and keep it for later.



6 Load up and Serve

When everything's ready, transfer the **flatbreads** to your plates and top with the **rocket** and **tomato**.

Lay the **halloumi slices** on top and drizzle over the **buffalo sauce**, then scatter over the **blue cheese**.

Serve the **chips** and **coleslaw** alongside.

Enjoy!