



# Halloumi and Pepper Skewers

with Sweet Chilli, Spiced Wedges and Baby Gem Salad

22

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



Potatoes



Central American Style Spice Mix



Bamboo Skewers



Halloumi



Bell Pepper



Medium Tomato



Baby Gem Lettuce



Sweet Chilli Sauce



Cider Vinegar



Honey

**Pantry Items**

Oil, Salt, Pepper, Mayonnaise, Olive Oil

## 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 and kitchen paper.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Bamboo Skewers	4	6	8
Halloumi** 7)	225g	337g	450g
Bell Pepper***	1	2	2
Medium Tomato	1	2	2
Baby Gem Lettuce**	1	1½	2
Sweet Chilli Sauce	32g	48g	64g
Cider Vinegar 14)	15ml	15ml	30ml
Honey	15g	30g	30g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	557g	100g
Energy (kJ/kcal)	3223 /770	578 /138
Fat (g)	42.6	7.6
Sat. Fat (g)	18.0	3.2
Carbohydrate (g)	67.6	12.1
Sugars (g)	22.8	4.1
Protein (g)	31.9	5.7
Salt (g)	3.19	0.57

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

## Allergens

7) Milk 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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## Wedges Time

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

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over **half** the **Central American style spice mix**.

Toss to coat, then spread out in a single layer.

**TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Mix the Sweet Chilli Mayo

Once the **wedges** are about halfway through cooking, pop the **skewers** onto another baking tray and bake on the middle shelf until the **halloumi** is golden and the **pepper** is tender, 10-12 mins.

Meanwhile, in a small bowl, mix together the **mayonnaise** (see pantry for amount) and **sweet chilli sauce**. Set aside.



## Get Prepped

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

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

Halve the **bell pepper** and discard the core and seeds. Slice into 2cm wide strips, then chop into roughly 2cm pieces. Pop them into a medium bowl.

Add the remaining **Central American style spice mix** to the bowl of **pepper chunks**, drizzle with **oil**, season with **pepper** and set aside.



## Make the Salad

Clean out the **halloumi** bowl, then add the **cider vinegar** and **olive oil for the dressing** to the bowl (see pantry for amount).

Mix your **dressing** together, then add the **baby gem** and **tomatoes**.

Season with **salt**, **pepper** and a pinch of **sugar** (if you have any). Toss to coat.



## Assemble your Skewers

Chop the **tomato** into 1cm pieces. Trim the **baby gem**, halve lengthways, then thinly slice widthways.

Remove the **halloumi chunks** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry. Add them to the bowl of **pepper chunks**, then toss together to coat in the **spice**.

Carefully thread the **halloumi** and **pepper chunks** onto the **skewers** (2 per person), alternating between the two.



## Finish and Serve

Once the **halloumi skewers** are cooked, drizzle over the **honey** and share between your plates.  
**TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Drizzle the **sweet chilli mayo** over the **skewers**, then serve with the **wedges** and **salad** alongside.

Enjoy!