



# Cheesy Chorizo Loaded Avocado Toast with Spiced Honey Halloumi Fries

Brunch 20-30 Minutes • 1 of your 5 a day

26A

Find all your unchilled Market items in bag A.



Halloumi



Red Chilli



Lime



Diced Chorizo



Ciabatta



Smashed Avocado



Greek Style  
Salad Cheese

Pantry Items  
Oil, Honey

## 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

Bowl, fine grater, frying pan and kitchen paper.

## Ingredients

Ingredients	Quantity
Halloumi** 7)	225g
Red Chilli**	1
Lime**	1
Diced Chorizo**	90g
Ciabatta 13)	2
Smashed Avocado**	1 pot
Greek Style Salad	100g
Cheese** 7)	100g

Pantry	Quantity
Honey*	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	414g	100g
Energy (kJ/kcal)	4381/1047	1058/253
Fat (g)	67.7	16.4
Sat. Fat (g)	33.0	8.0
Carbohydrate (g)	61.1	14.8
Sugars (g)	17.3	4.2
Protein (g)	51.1	12.3
Salt (g)	7.30	1.76

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

## Allergens

7) Milk 13) Cereals containing gluten

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, cereals containing 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. Be careful when adding water to hot pans while cooking.

## Contact

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The Fresh Farm  
60 Worship St, London EC2A 2EZ



## Begin the Prep

**a)** Drain the **halloumi**, then slice into 1cm thick batons. Place into a small bowl of **cold water** and leave to soak.

**b)** Thinly slice the **red chilli** (prepare less if you'd prefer things milder).

**c)** Zest and cut the **lime** into wedges.

**d)** If you don't have a toaster, preheat your grill to high.



## Toast the Ciabatta

**a)** Meanwhile, halve the **ciabatta**.

**b)** Toast the **ciabatta** in your toaster until golden. Alternatively, grill until golden, 2-3 mins.



## Fry the Chorizo

**a)** Heat a large frying pan on medium-high heat (no oil).

**b)** Once hot, add the **diced chorizo** and fry until it starts to brown, 3-4 mins. Remove from the pan and set aside in a small bowl. Cover to keep warm.



## Load Up

**a)** Once toasted, spread the **smashed avocado** over both **halves** of the **ciabatta**.

**b)** Crumble over the **Greek style salad cheese** and top with the **cooked chorizo**.

**c)** Sprinkle over the remaining **chilli**.



## Hello Halloumi

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

**b)** Return the (now empty) frying pan to medium heat and add a drizzle of **oil**. Once hot, fry the **halloumi** until golden, turning frequently, 4-5 mins.

**c)** Remove the pan from the heat and add the **honey** (see pantry for amount), **lime zest** and **half** the **chilli**. Stir until the **halloumi** is well coated.



## Finish and Serve

**a)** Serve your **hot honey halloumi fries** alongside **cheesy chorizo loaded avocado** toast.

**b)** Serve with the **lime wedges** for squeezing over.

Enjoy!