

# Cheesy Chorizo Loaded Avocado Toast

with Spiced Honey Halloumi Fries

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









Halloumi







Diced Chorizo



Ciabatta Smashed Avocado



Greek Style Salad Cheese

## 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

<b>9</b>			
Ingredients	Quantity		
Halloumi** 7)	225g		
Red Chilli**	1		
Lime**	1		
Diced Chorizo**	90g		
Ciabatta 13)	2		
Smashed Avocado**	1 pot		
Greek Style Salad Cheese** <b>7</b> )	100g		

Pantry	Quantity	
Honey*	2 tbsp	

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

#### **Nutrition**

Per serving	Per 100g
414g	100g
4381/1047	1058 /253
67.7	16.4
33.0	8.0
61.1	14.8
17.3	4.2
51.1	12.3
7.30	1.76
	414g 4381/1047 67.7 33.0 61.1 17.3 51.1

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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# 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.



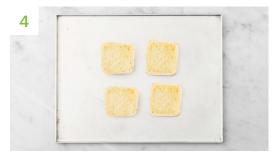
# Fry the Chorizo

- **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.



#### 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.



## Toast the Ciabatta

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



## 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.



## 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!