



Serrano Wrapped Honey Halloumi Chips with Sun-Dried Tomato Mayo Dip

Special Sides 30-35 Minutes

4A

Find all your unchilled Market items in bag A.



Halloumi



Serrano Ham



Mayonnaise



Sun-Dried
Tomato Paste



Honey

Pantry Items
Oil

Before you start

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

Cooking tools

Baking tray and bowl.

Ingredients

Ingredients	Quantity
Halloumi** 7)	225g
Serrano Ham**	4 slices
Mayonnaise 8) 9)	32g
Sun-Dried Tomato Paste	25g
Honey	15g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	179g	100g
Energy (kJ/kcal)	2164 /517	1212 /290
Fat (g)	36.1	20.2
Sat. Fat (g)	17.8	10.0
Carbohydrate (g)	11.9	6.7
Sugars (g)	9.7	5.5
Protein (g)	36.7	20.5
Salt (g)	4.88	2.73

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 9) Mustard

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, mollusc, 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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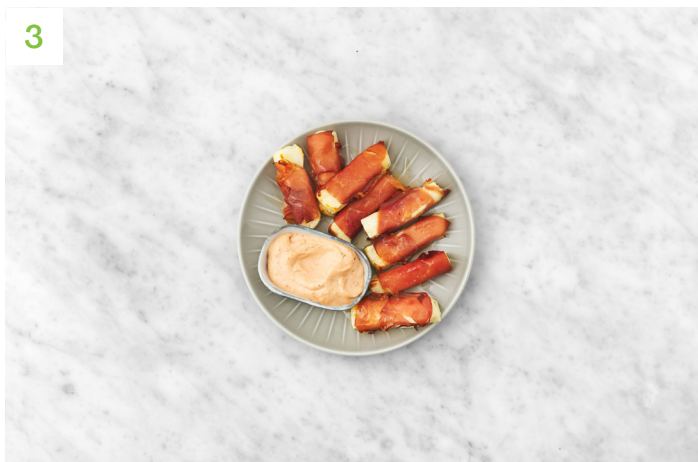
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2



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Get Prepped

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

b) Cut the **halloumi** in half (like a book), then slice each half lengthways into 4 'chip' shaped pieces, making 8 in total.

c) Halve the **Serrano ham** widthways (use scissors if easier), making 8 **slices** in total.

Wrap Things Up

a) Wrap each **Serrano ham** piece around a **halloumi 'chip'** and place on a lightly oiled baking tray.

b) Bake the **Serrano wrapped halloumi** on the top shelf of your oven until golden, 10-15 mins.

Dip, Dip, Hooray

a) Meanwhile, combine the **mayo** and **sun-dried tomato paste** in a small bowl.

b) Once the **Serrano wrapped halloumi** is cooked, remove from the oven and transfer to a serving plate.

c) Drizzle over the **honey**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

d) Serve with the **sun-dried tomato mayo** alongside for dipping.

Enjoy!