



Hot Honey Halloumi Loaded Flatbreads

with Sweetcorn, Roasted Garlic Slaw and Chips

37

Veggie Street Food

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



Halloumi



Potatoes



Garlic Clove



Sweetcorn



Coleslaw Mix



Mayonnaise



Hot Sauce



Honey



Greek Style Flatbreads



Wild Rocket



Crispy Onions

Pantry Items
Oil, Salt, Pepper

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, baking tray, aluminium foil, sieve, frying pan, kitchen scissors and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Halloumi** 7)	225g	337g	450g
Potatoes	450g	700g	900g
Garlic Clove**	2	3	4
Sweetcorn	160g	340g	340g
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8) 9)	64g	96g	128g
Hot Sauce	50g	80g	100g
Honey	15g	22g	30g
Greek Style Flatbreads 13)	2	3	4
Wild Rocket**	20g	40g	40g
Crispy Onions 13)	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	635g	100g
Energy (kJ/kcal)	4147 /991	654 /156
Fat (g)	44.6	7.0
Sat. Fat (g)	20.0	3.2
Carbohydrate (g)	105.3	16.6
Sugars (g)	23.4	3.7
Protein (g)	42.4	6.7
Salt (g)	4.57	0.72

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

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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Get Prepping

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

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

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.



Make your Slaw

Once the **roasted garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork, then pop it into a medium bowl with the **coleslaw mix** and **half** the **mayonnaise**. Season with **salt** and **pepper**. Mix to coat and set aside.

When the **chips** have 10 mins remaining, remove the **halloumi slices** from the **water**, pop them onto a plate lined with kitchen paper and pat them dry.

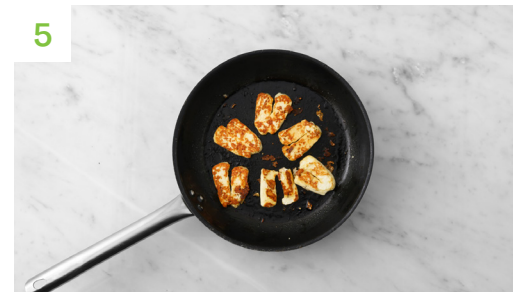


Finish the Prep

When the oven is hot, bake the **chips** on the top shelf until golden, 25-30 mins. Turn halfway through.

Meanwhile, peel the **garlic cloves** and pop into a square of foil with a drizzle of **oil** and scrunch to enclose it. Roast on the same baking tray as the **chips** until soft, 10-12 mins.

Drain the **sweetcorn** in a sieve.



Fry the Halloumi

Return the (now empty) frying pan to medium-high heat with a drizzle of **oil**. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side.

Add the **hot sauce** and **honey** to the pan. Turn to coat the **halloumi**, then remove from the heat. **TIP:** If your **honey** has hardened, pop in a bowl of hot water for 1 min.

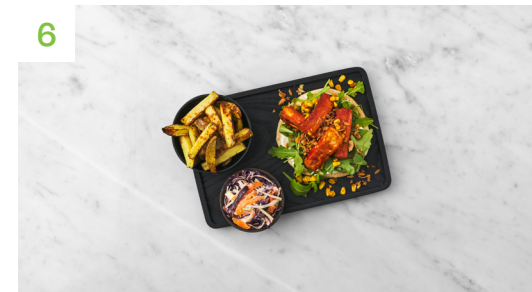
Meanwhile, pop the **flatbreads** (1 per person) into the oven until warm and starting to turn golden, 3-4 mins.



Char the Corn

Heat a drizzle of **oil** in a large frying pan on high heat. Once hot, add the **sweetcorn** and cook until charred, 5-6 mins. Adjust the heat if necessary. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour.

Once charred, transfer to a medium bowl and set aside.



Load up and Serve

When everything's ready, transfer the **flatbreads** to your plates and spread with the remaining **mayonnaise**. Top with the **rocket** and **charred corn**.

Lay the **halloumi slices** on top, spooning over any remaining **hot honey** from the pan. Scatter over the **crispy onions** to finish.

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

Enjoy!