



Honey Glazed Halloumi and Avocado Salad with Sun-Dried Tomato Dressing and Zesty Oregano Roast Potatoes

43

Classic 30-35 Minutes • 1 of your 5 a day



Potatoes



Dried Oregano



Halloumi



Garlic Clove



Baby Gem Lettuce



Lemon



Hazelnuts



Avocado



Mayonnaise



Sun-Dried Tomato Paste



Honey

CATCH & COOK

PLAY FOR THE CHANCE TO WIN YUMMY PRIZES



TRIP TO NEW YORK



SMEG KITCHENWARE



INSTANT WINS



CATCH & COOK



Got the skills? Catch falling ingredients in your HelloFresh box. Scan here to play

Pantry Items

Oil, Salt, Pepper, Sugar, Olive 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, bowl, aluminium foil, fine grater, rolling pin, frying pan and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Oregano	1 sachet	1 sachet	2 sachets
Halloumi** 7)	225g	337g	450g
Garlic Clove**	2	3	4
Baby Gem Lettuce**	1	½	2
Lemon**	1	1½	2
Hazelnuts 2)	25g	37g	50g
Avocado	1	1½	2
Mayonnaise 8) 9)	32g	48g	64g
Sun-Dried Tomato Paste	25g	37g	50g
Honey	15g	22g	30g

Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	576g	100g
Energy (kJ/kcal)	3889 / 930	676 / 162
Fat (g)	60.6	10.5
Sat. Fat (g)	21.4	3.7
Carbohydrate (g)	67.3	11.7
Sugars (g)	17.2	3.0
Protein (g)	34.6	6.0
Salt (g)	3.29	0.57

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

Allergens

2) Nuts 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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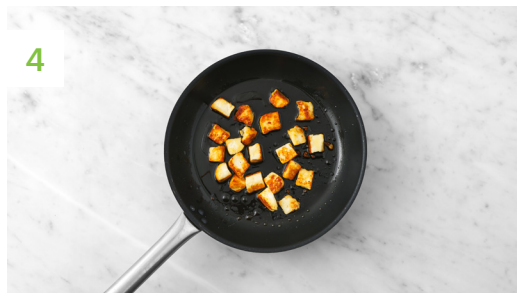
Roast the Potatoes

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

Chop the **potatoes** into 2cm chunks (no need to peel).

Pop the **chunks** onto a large baking tray. Drizzle with **oil**, sprinkle over the **dried oregano**, season with **salt** and **pepper**, then toss to coat. 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.



Fry Time

Meanwhile, remove the **halloumi cubes** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **halloumi** and fry, turning frequently, until golden, 6-7 mins.

CATCH & COOK

Scan the QR code to play now!



Full T&Cs apply. See [hellofresh-catch.co.uk/terms](https://www.hellofresh-catch.co.uk/terms) for details.



Hello Halloumi

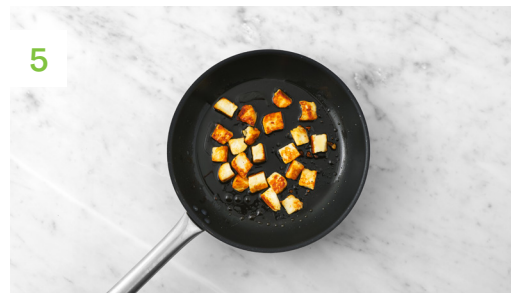
Meanwhile, drain the **halloumi**, then cut it into 2cm chunks.

Place them into a small bowl of **cold water** and leave to soak.

Pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.

Pop the **parcel** onto the **potato** tray and bake until soft, 10-12 mins.

Have a spare few minutes? Scan the QR code to play out "Catch and Cook game for the chance to win yummy prizes."



Final Touches

Meanwhile, when the **potatoes** have around 10 mins left, sprinkle over the **lemon zest** and return to the oven for the remaining baking time.

Once the **garlic** has roasted and cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork. Mix into the **sun-dried tomato dressing**.

Once the **halloumi** is golden, drizzle over the **honey** and toss to **glaze**. **TIP: If your honey has hardened, pop in a bowl of hot water for 1 min.**



Prep the Salad

While everything roasts, trim the **baby gem**, halve lengthways, then thinly slice.

Zest and halve the **lemon**. Crush the **hazelnuts** in the unopened sachet using a rolling pin.

Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board. Cut into 2cm chunks.

In a large bowl, combine the **mayo**, **sun-dried tomato paste**, **sugar** and **olive oil for the dressing** (see pantry for both amounts) and **half the lemon juice**. Season with **salt** and **pepper**, then set aside for later.



Dress and Serve

When everything's ready, toss the **baby gem**, **roasted potatoes** and **avocado** through the **sun-dried tomato dressing**.

Share the **salad** between your serving bowls and top with the **honey-glazed halloumi**.

Sprinkle over the **hazelnuts** to finish.

Serve with any remaining **lemon** cut into wedges alongside for squeezing over.

Enjoy!