

Loaded Halloumi and Spiced Potato Fries

with Veggie 'Nduja Drizzle, Avocado Salsa and Slaw

Veggie Street Food

30-35 Minutes • **Very Hot** • 2 of your 5 a day • Veggie



Potatoes



Central American Style Spice Mix



Halloumi



Bell Pepper



Avocado



Baby Plum Tomatoes



Lime



Coleslaw Mix



Mayonnaise



Vegan 'Nduja



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

Baking tray, bowl, kitchen paper and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Halloumi** 7)	225g	450g	450g
Bell Pepper***	1	2	2
Avocado	1	2	2
Baby Plum Tomatoes	125g	190g	250g
Lime**	1	1	1
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8) 9)	96g	160g	192g
Vegan 'Nduja	½ sachet	¾ sachet	1 sachet
Honey	15g	22g	30g

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	709g 3845/919	100g 542/130
Fat (g)	58.0	8.2
Sat. Fat (g)	21.3	3.0
Carbohydrate (g)	69.1	9.7
Sugars (g)	21.6	3.0
Protein (g)	34.0	4.8
Salt (g)	4.01	0.57

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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Bake the Potato Fries

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil**, sprinkle over the **Central American style spice mix** (add less if you'd prefer things milder), season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

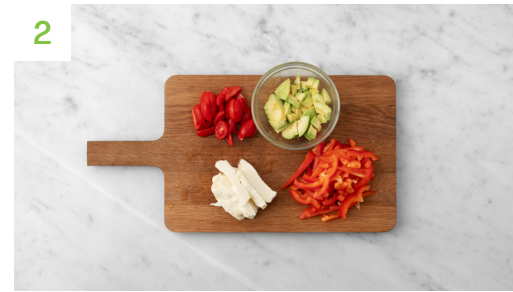
When the oven is hot, roast on the top shelf until golden, 25-30 mins.



Make the Slaw and Sauce

In a medium bowl, combine the **coleslaw mix** with **half** the **mayonnaise**. Season with **salt**, **pepper** and a squeeze of **lime juice** from a **lime wedge**, then set aside.

In another small bowl, combine the **vegan 'Nduja** (see ingredients for amount, add less if you'd prefer things milder) and remaining **mayonnaise** - this is your **'Nduja drizzle**.



Get Prepped

Meanwhile, drain the **halloumi** and slice into 1cm wide batons for your **halloumi fries**. Place into a small bowl of **cold water** and leave to soak.

Halve the **bell pepper** and discard the core and seeds. Slice into thin strips. Set aside for now.

Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board. Cut into 1cm chunks and pop into a medium bowl.

Quarter the **baby plum tomatoes** and add to the bowl of **avocado**.



Hello Halloumi

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

Heat a large frying pan on medium-high with a drizzle of **oil**. When hot, fry the **halloumi** until golden, turning frequently, 4-5 mins.

Once golden, remove from the heat, drizzle the **honey** and turn the **halloumi fries** to glaze them. **TIP:** If your **honey** has hardened, put the sachet in a bowl of hot water for 1 min to loosen.



Time to Salsa

Cut the **lime** into wedges.

Drizzle some **olive oil** over the **avocado** and **tomato salsa**, squeeze in some **lime juice**, then season with **salt** and **pepper**. Mix together and set aside.

When the **potato fries** are halfway through cooking, remove from the oven. Add the **sliced pepper** to the same tray, drizzle with a little more **oil** and toss together. Spread out in a single layer.

Pop back into the oven to bake for the remaining time, 12-15 mins.



Load up and Serve

When everything's ready, transfer the **potato fries** and **pepper slices** to your serving bowls. Top with the **glazed halloumi fries**.

Top with some **avocado and tomato salsa**, then spoon over your **'Nduja drizzle**.

Serve with the **slaw**, remaining **salsa** and any remaining **lime wedges** on the side.

Enjoy!