



Chorizo Wrapped Halloumi & Bell Pepper Skewers

with a Sweet Chill and Coriander Dipping Sauce

Special Sides 20-25 Minutes • Mild Spice

21A

Find all your unchilled Market items in bag A.



Bamboo Skewers



Halloumi



Bell Pepper



Chorizo Slices



Sweet Chilli Sauce



Garlic Clove



Coriander

Pantry Items

Olive 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, kitchen paper, baking paper, baking tray and garlic press.

Ingredients

Ingredients	Quantity
Bamboo Skewers	4
Halloumi** 7)	225g
Bell Pepper***	1
Chorizo Slices** 7)	50g
Sweet Chilli Sauce	48g
Garlic Clove**	1
Coriander**	1 bunch

Pantry	Quantity
Olive Oil*	1.5 tbsp

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

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3497 / 836	1457 / 348
Fat (g)	40.4	16.8
Sat. Fat (g)	19.8	8.2
Carbohydrate (g)	17.7	7.4
Sugars (g)	16.2	6.8
Protein (g)	31.8	13.2
Salt (g)	3.51	1.46

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

Allergens

7) Milk

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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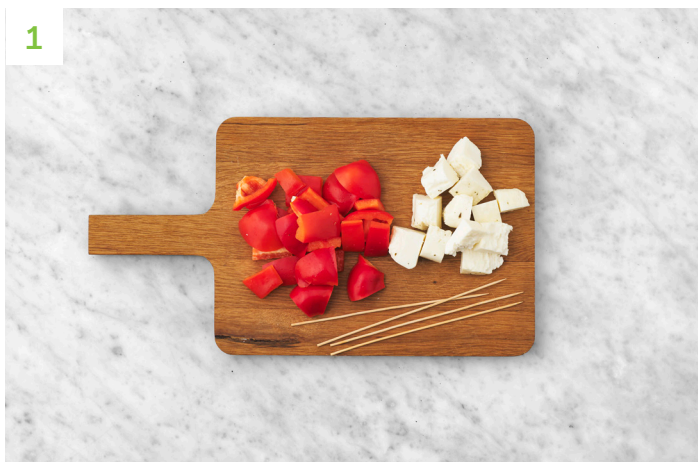
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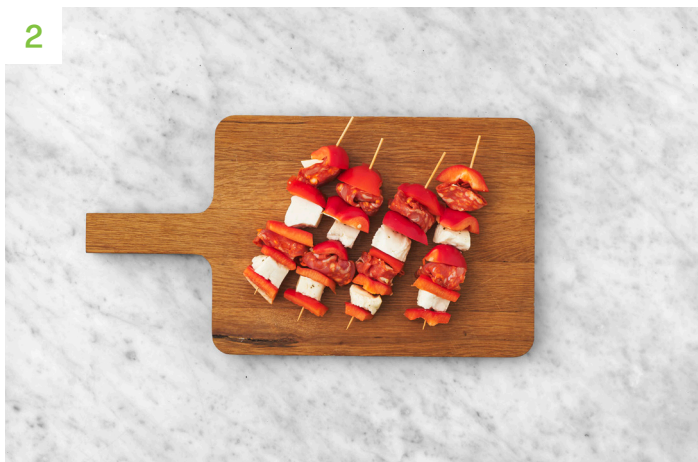
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Hello Halloumi

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

b) Soak 4 skewers in cold water (this will prevent them from burning). **TIP:** Keep the remaining skewers for another recipe.

c) Drain the halloumi, then cut it into 2cm chunks. Place them into a separate small bowl of cold water and leave to soak.

d) Halve the bell pepper and discard the core and seeds. Chop into 2cm chunks.

Make the Skewers

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

b) Wrap a chorizo slice around a halloumi chunk. Repeat until you run out of chorizo slices - there should be some unwrapped halloumi.

c) Thread the chorizo wrapped halloumi, pepper chunks and unwrapped halloumi onto the skewers, alternating between each.

d) Pop the skewers onto a lined baking tray and drizzle over half the sweet chilli sauce. Bake on the top shelf of your oven until lightly charred, 10-12 mins.

Make the Dipping Sauce

a) Meanwhile, peel and grate the garlic (or use a garlic press). Roughly chop the coriander (stalks and all).

b) In a small bowl, combine the garlic, remaining sweet chilli sauce, olive oil (see pantry for amount) and three quarters of the coriander. Season with salt and pepper.

c) Once cooked, pop the skewers onto your serving platter and sprinkle over the remaining coriander.

d) Serve the dipping sauce alongside your skewers to finish.

Enjoy!