



Peri Peri Halloumi Skewers and Sticky Chicken

with Chips and Lime Dressed Mango Slaw

Street Food 35-45 Minutes • Mild Spice • 2 of your 5 a day

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Bamboo Skewers



Halloumi



Potatoes



Bell Pepper



Peri Peri Seasoning



British Chicken Thighs



Lime



Coleslaw Mix



Mayonnaise



Mango



Mango Chutney

Pantry Items

Oil, Salt, Pepper, Olive Oil

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 and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Bamboo Skewers	4	6	8
Halloumi** 7)	225g	337g	450g
Potatoes	450g	700g	900g
Bell Pepper***	1	1½	2
Peri Peri Seasoning	2 sachets	3 sachets	4 sachets
British Chicken Thighs**	3	4	6
Lime**	1	1	1
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8) 9)	32g	48g	64g
Mango**	1	1½	2
Mango Chutney	40g	40g	40g
Pantry	2P	3P	4P
Olive Oil for the Marinade*	1 tbsp	1½ tbsp	2 tbsp

*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)	4657/1113	531/127
Fat (g)	57.6	6.6
Sat. Fat (g)	23.6	2.7
Carbohydrate (g)	95.1	10.8
Sugars (g)	47.3	5.4
Protein (g)	64.1	7.3
Salt (g)	4.02	0.46

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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1 Chip, Chip, Hooray

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

Meanwhile, soak your **skewers** in **cold water** (this will prevent them from burning).

Drain the **halloumi**, then cut it into 3cm chunks. Place into a medium 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).



4 Time to Bake

Lay the **chicken thighs** flat onto the other side of the **halloumi** tray. Drizzle with **oil**, sprinkle over the remaining **peri peri seasoning** and season with **salt and pepper**. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.**

Once the **wedges** have been roasting for about 10 mins, slide the **chicken and halloumi** tray onto the middle shelf of your oven and bake until the **chicken** is cooked through, **halloumi** is golden and **pepper** is tender, 16-18 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



2 Finish the Prep

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.**

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

Meanwhile, halve the **bell pepper** and discard the core and seeds. Cut into 2cm chunks.



5 Mix your Mango Slaw

In the meantime, quarter the **lime**.

Clean the **halloumi** bowl, then add the **coleslaw mix**, **mayonnaise** and **juice** from **half** the **lime**. Season with **salt and pepper** and mix together.

Peel the **mango**. Slice down either side of the stone to make 2 'cheeks'. Cut any remaining flesh from the stone, then cut the **mango** into 1cm pieces (discard the stone) and mix into the **slaw**.



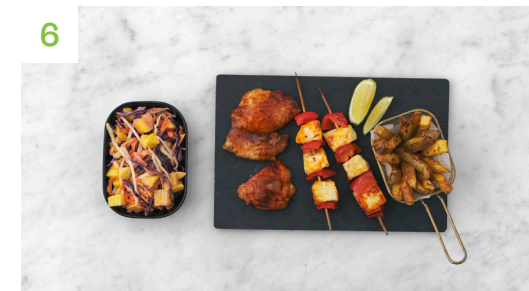
3 Make your Skewers

Remove the **halloumi cubes** from the **cold water** and pat dry with kitchen paper. Drain the now empty bowl and wipe dry, then pop the **halloumi** back in.

Add the **pepper chunks**, **olive oil for the marinade** (see pantry for amount) and **half** the **peri peri seasoning**. Toss to coat.

Carefully thread the **halloumi** and **pepper chunks** onto the **skewers** (2 per person), alternating between the two.

Lay the **skewers** onto one side of a large baking tray.



6 Finish and Serve

Once ready, remove your **chicken** and **halloumi** tray from the oven, drizzle the **mango chutney** over the **chicken** and turn to coat.

Share the **sticky chicken thighs** and **halloumi skewers** between your plates.

Serve the **chips** and **mango** slaw alongside, as well as any remaining **lime wedges** for squeezing over the **halloumi skewers**.

Enjoy!