



Honey Drizzled Bacon Wrapped Halloumi with Sweet Chilli Mayo Dip

Special Sides 30-35 Minutes • Mild Spice

3A

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Halloumi



British Streaky Bacon



Mayonnaise



Sweet Chilli Sauce



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

Kitchen paper, baking tray and bowl.

Ingredients

Ingredients	Quantity
Halloumi** 7)	225g
British Streaky Bacon**	4 rashers
Mayonnaise 8) 9)	32g
Sweet Chilli Sauce	32g
Honey	15g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	182g	100g
Energy (kJ/kcal)	2243 /536	1233 /295
Fat (g)	38.6	21.2
Sat. Fat (g)	19.7	10.8
Carbohydrate (g)	16.8	9.2
Sugars (g)	15.6	8.6
Protein (g)	30.7	16.9
Salt (g)	3.88	2.13

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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Get Prepped

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

b) Cut the **halloumi** in half (like a book), then slice each **half** lengthways into 4 'chip' shaped pieces.

c) Halve the **streaky bacon** widthways (use scissors if easier), then stretch each piece slightly using the back of a knife. Pat dry with kitchen paper.

Time to Bake

a) Wrap each **bacon piece** around a **halloumi slice** and place on a lightly oiled baking tray.

b) Bake the **bacon wrapped halloumi** on the top shelf of your oven until golden, 15-20 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Fancy using an air fryer?

If you'd like to use an air fryer, simply swap out the oven steps for the below:

1. Preheat your air fryer to 200°C.
2. Once hot, add the bacon wrapped halloumi to the basket. Bake until golden, 7-8 mins.

Finish and Serve

a) Meanwhile, pop the **mayo** and **sweet chilli sauce** into a small bowl. Mix together with a fork until combined.

b) Once the **bacon wrapped halloumi** is cooked, remove from the oven and transfer to a serving plate.

c) Drizzle over the **honey**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

d) Serve with the **sweet chilli mayo** alongside for dipping.

Enjoy!