

# Souvlaki Inspired Halloumi Flatbreads with Chips and Baby Leaf Salad

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



Potatoes



Halloumi



Red Onion



Red Wine Vinegar



Garlic Clove



Sriracha Sauce



Medium Tomato



Plain Naans



Baby Leaf Mix



A popular Greek street food choice, the word souvlaki literally means 'meat on skewers'. However, this doesn't just extend to grilled meat - this vegetarian halloumi version combines indulgence, freshness and flavour all on one tasty flatbread.

#### Pantry Items

Oil, Salt, Pepper, Butter, Sugar, Mayonnaise, 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, garlic press, kitchen paper and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Halloumi** 7)	225g	337g	450g
Red Onion	½	¾	1
Red Wine Vinegar 14)	12ml	18ml	24ml
Garlic Clove**	1	2	2
Sriracha Sauce	15g	22g	30g
Medium Tomato	1	1½	2
Plain Naans 7) 13)	2	3	4
Baby Leaf Mix**	20g	35g	50g
Pantry	2P	3P	4P
Butter*	20g	30g	40g
Sugar for the Pickle*	1 tsp	1½ tsp	2 tsp
Mayonnaise*	3 tbsp	5 tbsp	6 tbsp
Honey*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	617g	100g
Energy (kJ/kcal)	5023/1201	814/195
Fat (g)	59.7	9.7
Sat. Fat (g)	23.6	3.8
Carbohydrate (g)	124.8	20.2
Sugars (g)	21.1	3.4
Protein (g)	42.1	6.8
Salt (g)	4.05	0.66

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

## Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

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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## Cook the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7. Remove your **butter** (see pantry for amount) from the fridge and allow to come up to room temperature.

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

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.



## Hello Halloumi

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

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

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

Drizzle the **fried halloumi** with the **honey** (see pantry for amount) and turn to glaze it all over.



## Prep the Halloumi

Meanwhile, drain the **halloumi** and cut it into 2cm chunks. Place them into a small bowl of **cold water** and leave to soak.

Halve, peel and slice the **red onion** (see ingredients for amount) as thinly as you can.

Pop it into a medium bowl and add the **red wine vinegar** and **sugar for the pickle** (see pantry for amount). Add a pinch of **salt**, mix together and set aside.



## Finishing Touches

Meanwhile, place the **naans** onto a baking tray. Spread the **garlic butter** over them and pop them into the oven to warm through, 3-4 mins.

Add the **baby leaves** to the bowl of **pickled onion** and **tomato**, then toss to combine. **TIP:** Don't add the leaves too early or they'll go soggy.

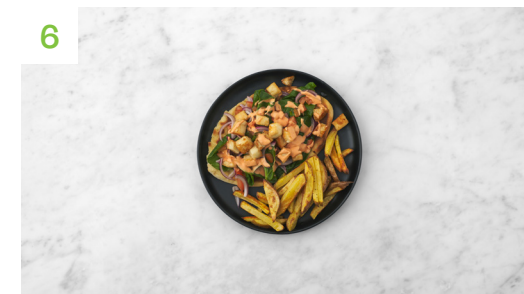


## Get Mixing

Peel and grate the **garlic** (or use a garlic press). In a small bowl, combine **garlic** with the **softened butter**. Season with **salt** and **pepper**, then set aside.

In another small bowl, combine the **sriracha** and **mayonnaise** (see pantry for amount). Set aside.

Cut the **tomato** into 1cm chunks. Pop it in the bowl of **pickled onion**.



## Serve

When everything's ready, share the **warm garlic naans** between your plates.

Pile each **naan** with the **salad** and **honeyed halloumi**. Serve with the **chips** alongside (or add some to your **naan** like souvlaki!).

Drizzle the **sriracha mayo** over the **halloumi flatbreads** to finish.

## Enjoy!