

Glazed Halloumi Loaded Patatas Bravas

with Garlic Aioli and Rocket

Classic 30-35 Minutes • Mild Spice • 2 of your 5 a day • Veggie



-  Potatoes
-  Red Onion
-  Dried Oregano
-  Garlic Clove
-  Halloumi
-  Smoked Paprika
-  Tomato Passata
-  Red Wine Stock Paste
-  Red Pepper Chilli Jelly
-  Mayonnaise
-  Wild Rocket



A Spanish favourite, bravas sauce is lightly spiced with paprika before it's spooned over roasted potatoes to make patatas bravas. Here, we're making a quick garlic aioli and topping with glazed halloumi for a hearty vegetarian dinner.

Pantry Items
Oil, Salt, Pepper, Sugar

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, aluminium foil, bowl, garlic press, saucepan, kitchen paper, frying pan and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Potatoes	700g	1150g	1400g
Red Onion	1	1½	2
Dried Oregano	1 sachet	1 sachet	2 sachets
Garlic Clove**	4	6	8
Halloumi** 7)	225g	337g	450g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Tomato Passata	1 carton	1½ cartons	2 cartons
Red Wine Stock Paste 14)	28g	42g	56g
Red Pepper Chilli Jelly	25g	37g	50g
Mayonnaise 8) 9)	96g	128g	160g
Wild Rocket**	20g	40g	40g
Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	761g	100g
Energy (kJ/kcal)	3805/909	500/119
Fat (g)	41.4	5.4
Sat. Fat (g)	17.7	2.3
Carbohydrate (g)	105.8	13.9
Sugars (g)	28.9	3.8
Protein (g)	35.4	4.7
Salt (g)	5.57	0.73

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

Allergens

7) Milk 8) Egg 9) Mustard 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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Get Started

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

Chop the **potatoes** into 2cm chunks (no need to peel). Halve and peel the **red onion**, then cut each half into 3 wedges.

Pop the **potato** and **onion** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **dried oregano**, 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, 25-35 mins. Turn halfway through.



Fry the Halloumi

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

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

Once hot, add the **halloumi** and fry until golden, 2-3 mins each side.



Finish the Prep

In the meantime, pop **half the garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Roast the **parcel** until soft, 10-12 mins.

Meanwhile, drain the **halloumi**, then cut it into 3 slices per person. Place them into a small bowl of **cold water** and leave to soak.



Garlic Aioli Time

Once the **halloumi** is cooked, remove from the heat and drizzle over the **red pepper chilli jelly**. Turn the **halloumi** in the glaze until well coated.

Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork. Mix together in a small bowl with the **mayonnaise** and season with **salt** and **pepper**. Set your **aioli** aside.



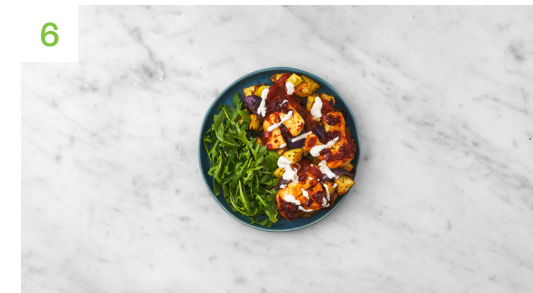
Make your Bravas Sauce

Meanwhile, peel and grate the remaining **garlic** (or use a garlic press)

Heat a drizzle of **oil** in a medium saucepan.

Once hot, add the **grated garlic** and **smoked paprika**. Fry for 1 min.

Stir through the **passata**, **red wine stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts). Bring up to the boil, then lower to a simmer and cook until thickened, 4-5 mins.



Finish and Serve

Share your **roasted veg** between your serving bowls and pour the **bravas sauce** all over.

Drizzle over your **garlic aioli**.

Arrange your **glazed halloumi** on top and serve with a handful of **rocket** to finish.

Enjoy!