

# Peri Peri Halloumi Skewers and Sticky Chicken

## with Chips, Mango Salsa and Baby Gem Salad

A Taste of Portugal 35-45 Minutes • Mild Spice • 2 of your 5 a day



Bamboo Skewers



Halloumi



Potatoes



Mango



Coriander



Lime



Bell Pepper



Peri Peri Seasoning



British Chicken Thighs



Baby Gem Lettuce



Mango Chutney



Inspired by some of the world's most popular street food, these tasty Peri Peri Halloumi Skewers and Sticky Chicken are perfect for a casual sharing-style dinner. Peri peri contains smoked paprika, ancho chilli powder, ground cumin and oregano.

**Pantry Items**

Oil, Salt, Pepper, Olive Oil, 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

Bowl, baking tray, peeler and kitchen paper.

## Ingredients

Ingredients	2P	3P	4P
Bamboo Skewers	4	6	8
Halloumi** 7)	225g	337g	450g
Potatoes	450g	700g	900g
Mango**	1	1½	2
Coriander**	1 bunch	1 bunch	1 bunch
Lime**	1	1	2
Bell Pepper***	1	1½	2
Peri Peri Seasoning	2 sachets	3 sachets	4 sachets
British Chicken Thighs**	4	6	8
Baby Gem Lettuce**	1	2	2
Mango Chutney	40g	60g	80g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Olive Oil for the Salsa*	1 tbsp	1½ tbsp	2 tbsp
Sugar*	½ tsp	¾ tsp	1 tsp

\*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)	903g / 4874 / 1165	100g / 540 / 129
Fat (g)	60.1	6.7
Sat. Fat (g)	25.3	2.8
Carbohydrate (g)	90.4	10.0
Sugars (g)	45.4	5.0
Protein (g)	74.5	8.3
Salt (g)	3.89	0.43

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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## 1 Chip, Chip, Hooray

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

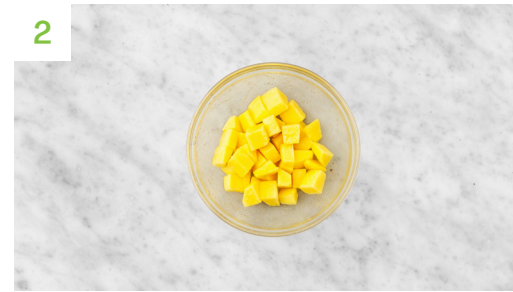
Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.



## 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.

Roast the **chicken** and **halloumi** tray on 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

When the oven is hot, bake the **chips** on the top shelf until golden, 30-35 mins. Turn halfway through.

In the meantime, 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).

Roughly chop the **coriander** (stalks and all). Halve the **lime**.

In a medium bowl, squeeze in **half the lime juice**, **olive oil for the salsa** (see pantry for amount) and a pinch of **salt** and **pepper**. Add the **mango** and **half the coriander**. Toss to combine, then set your **mango salsa** aside.



## 5 Mix your Mango Slaw

Meanwhile, trim the **baby gem**, halve lengthways, then thinly slice.

In another medium bowl, squeeze in the remaining **lime juice**. Add the **sugar** (see pantry for amount) and a drizzle of **oil**. Season with **salt** and **pepper**.

Add the **sliced baby gem** and toss to coat.

When everything's ready, drizzle the **mango chutney** over the **chicken** and turn to coat.



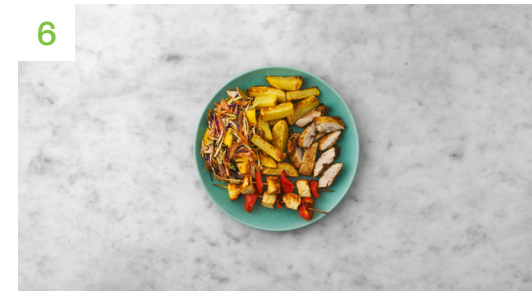
## 3 Make your Skewers

Halve the **bell pepper** and discard the core and seeds. Cut into 2cm chunks.

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

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

Serve the **chips**, **mango salsa** and **baby gem salad** alongside.

Sprinkle over the remaining **coriander** to finish.

## Enjoy!