



Buffalo Halloumi Loaded Flatbreads

with Blue Cheese, Creamy Slaw and Chips

Veggie Street Food 35-40 Minutes • Medium Spice • 1 of your 5 a day

37



Potatoes



Halloumi



Medium Tomato



Cider Vinegar



Sriracha



Honey



Coleslaw Mix



Greek Style Flatbreads



Rocket



Blue Cheese

Pantry Items

Oil, Salt, Pepper, Butter, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, frying pan and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Halloumi** 7)	225g	337.5g	450g
Medium Tomato	1	2	2
Cider Vinegar 14)	30ml	45ml	60ml
Sriracha	15g	22g	30g
Honey	15g	22g	30g
Coleslaw Mix**	120g	180g	240g
Greek Style Flatbreads 13)	2	3	4
Rocket**	20g	40g	40g
Blue Cheese** 7)	30g	45g	60g
Pantry	2P	3P	4P
Water for the Sauce*	50ml	75ml	100ml
Butter*	20g	30g	40g
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4226 / 1010	689 / 165
Fat (g)	53.9	8.8
Sat. Fat (g)	26.0	4.2
Carbohydrate (g)	87.5	14.3
Sugars (g)	19.5	3.2
Protein (g)	43.3	7.1
Salt (g)	4.51	0.74

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, milk, egg, mustard, celery, soya, 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.

Contact

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HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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1



Chip, Chip, Hooray

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

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 the **chips** on the top shelf until golden, 25-30 mins. Turn halfway through.

4



Make your Slaw

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

In a medium bowl, add the **coleslaw**, remaining **cider vinegar** and the **mayonnaise** (see pantry for amount). Season with **salt** and **pepper**, toss to combine and set aside.

2



Get Prepped

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

Cut the **tomato** into 1cm chunks.

5



Fry the Halloumi

When the **chips** have about 10 mins left, pop the (now empty) frying pan back on medium-high heat with a drizzle of **oil**.

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

Meanwhile, pop the **flatbreads** (1 per person) into the oven until warm, 3-4 mins.

3



Buffalo Sauce Time

Pop a large frying pan on medium-high heat. Pour in the **water for the sauce** (see pantry for amount) and **half the cider vinegar**. Bring to the boil, lower the heat and simmer until reduced by half, 1-2 mins.

Stir in the **sriracha** and **honey**. Simmer until thickened, 1-2 mins, then remove from the heat. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Stir through the **butter** (see pantry for amount) until melted, then transfer to a small bowl. Wipe out the pan and keep it for later.

6



Load up and Serve

When everything's ready, transfer the **flatbreads** to your plates and top with the **rocket** and **tomato**.

Lay the **halloumi slices** on top and drizzle over the **buffalo sauce**, then scatter over the **blue cheese**.

Serve the **chips** and **coleslaw** alongside.

Enjoy!