



# Honey Drizzled Bacon Wrapped Halloumi with Chilli Mayo

Special Sides 25-30 Minutes • Mild Spice

4A



Halloumi



Streaky Bacon



Mayonnaise



Red Pepper  
Chilli Jelly



Honey

Pantry Items  
Oil

## Before you start

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

## Cooking tools

Bowl, kitchen paper and baking tray.

## Ingredients

Ingredients	Quantity
Halloumi** 7)	250g
Streaky Bacon**	4 rashers
Mayonnaise 8) 9)	32g
Red Pepper Chilli Jelly	25g
Honey	15g

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
	191g	100g
Energy (kJ/kcal)	2398/573	1256/300
Fat (g)	41.7	21.8
Sat. Fat (g)	21.5	11.3
Carbohydrate (g)	16.3	8.5
Sugars (g)	15.6	8.2
Protein (g)	33.4	17.5
Salt (g)	4.00	2.09

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, 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

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



## Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Cut the **halloumi** in half (like a book), then slice each half lengthways into 4 'chip' shaped pieces. Place into a small bowl of **cold water** and leave to soak, 2 mins.
- Halve the **streaky bacon rashers** widthways (use scissors if easier), then stretch each **half slice** slightly using the back of a knife.
- Pat the **bacon** dry with kitchen paper. **IMPORTANT:** *Wash your hands and equipment after handling raw meat.*
- Remove the **halloumi** from the **cold water**, pop onto a plate lined with kitchen paper and pat dry.

## Time to Bake

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

## Finish and Serve

- Meanwhile, pop the **mayo** and **red pepper chilli jelly** into a small bowl. Mix together with a fork until combined.
- Once the **bacon wrapped halloumi** is cooked, remove from the oven and drizzle over the **honey**. **TIP:** *If your honey has hardened, pop it in a bowl of hot water for 1 min.*
- Carefully transfer to a serving plate and place the **chilli mayo** alongside for dipping.

Enjoy!