

# Honeyed Peri Peri Halloumi Salad

with Roast Potatoes, Green Beans and Rocket

Classic 40-45 Minutes • Very Hot • 2 of your 5 a day • Veggie



Potatoes



Green Beans



Baby Plum Tomatoes



Mint



Lemon



Halloumi



Peri Peri Seasoning



Honey



Rocket

## Recipe Update

Due to quality issues with **medium tomato**, you'll instead receive **baby plum tomatoes**. As such, the recipe photos are slightly different to what your dish will look like. Don't worry, we've updated the instructions so it'll still be just as delicious!

## Pantry Items

Oil, Salt, Pepper, Olive 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

Baking tray, fine grater, bowl, kitchen paper, frying pan and lid.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	450g	450g
Green Beans**	150g	200g	300g
Baby Plum Tomatoes	125g	190g	250g
Mint**	1 bunch	1 bunch	1 bunch
Lemon**	½	1	1
Halloumi** 7)	225g	338g	450g
Peri Peri Seasoning	1 sachet	1½ sachets	2 sachets
Honey	15g	23g	30g
Rocket**	40g	60g	80g

Pantry	2P	3P	4P
Olive Oil for the Dressing*	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)	2845 /680	520 /124
Fat (g)	37.1	6.8
Sat. Fat (g)	18.0	3.3
Carbohydrate (g)	57.4	10.5
Sugars (g)	15.8	2.9
Protein (g)	33.4	6.1
Salt (g)	3.06	0.56

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, 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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## Roast the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7.  
Chop the **potatoes** into 2cm chunks (no need to peel).

Pop the **potatoes** 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, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Spice Up the Halloumi

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

Discard the **water** from the bowl and wipe it dry, then add the **peri peri seasoning** to it (use less if you don't like heat).

Add the **halloumi** to the **seasoning** and toss to coat, then set aside.



## Prep Time

Meanwhile, trim the **green beans** and cut into thirds. Halve the **baby plum tomatoes**.

Pick the **mint leaves** from their stalks and roughly chop (discard the stalks). Zest and halve the **lemon**.

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



## Fry the Beans

When 15 mins of roasting time remain, heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **green beans** and stir-fry until starting to char, 2-3 mins.

Add a splash of **water** and immediately cover with a lid or some foil. Cook until the **beans** are tender, 4-5 mins, then transfer to the bowl of **dressing**.

Pop the pan back on medium-high heat with a drizzle of **oil**. Add the **spiced halloumi** and fry until golden, 2-3 mins each side. Remove from the heat, drizzle over the **honey** and turn to glaze the **halloumi** all over. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.



## Mix the Dressing

Add the **lemon zest** and **olive oil for the dressing** (see pantry for amount) to a large bowl and squeeze in the **lemon juice**. Season with **salt**, **pepper** and a pinch of **sugar** (if you have any).

Stir to combine, then reserve a **few tbsps** of **dressing** for serving in a small bowl.

Add the **tomatoes** and **mint** to the remaining **dressing** in the large bowl, then set aside.



## Finish and Serve

When the **potatoes** are cooked, add them to the large bowl of **dressing** and toss together with the **tomatoes**, **green beans** and **mint**.

Spoon your **salad** into bowls, then top with the **glazed halloumi slices**.

Serve the **rocket** alongside drizzled with the reserved **dressing**.

## Enjoy!