



HONEY-WALNUT HALLOUMI

with Roasted Butternut Wedges and Broccoli



HELLO WALNUTS

Ancient Romans considered these nuts a symbol of fertility and threw them at weddings. Ouch!



Butternut Squash



Smoked Paprika



Broccoli



Red Chilli



Flat Leaf Parsley



Walnuts



Halloumi



Honey

MEAL BAG

40 mins

Veggie

5 of your 5 a day

Medium Heat

Here at the Fresh Farm we can't get enough halloumi. We love the 'squeak' when you sink your teeth into a slice. It seems we're not alone either - Britain now consumes more of this cheese than anywhere outside its native Cyprus. We're sure you'll find tonight's dinner something to squeak about!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got two **Baking Trays** and a **Frying Pan** (with a **Lid**). Now, let's get cooking!



1 ROAST THE SQUASH

Preheat your oven to 210°C. Halve the **butternut squash** lengthways (no need to peel!) and scoop out the seeds. Slice each half widthways into wedges 1cm thick. Pop the wedges onto a large baking tray, drizzle on a glug of **oil**, a pinch of **salt** and the **smoked paprika**. Rub all the flavours into the flesh of the **squash**. Roast on the top shelf of your oven until soft and golden, 30-35 mins. Turn halfway through cooking.



2 DO THE PREP

Meanwhile, separate the **broccoli** into **florets** (mini trees). Halve the **red chilli** lengthways, deseed and finely chop. Roughly chop the **parsley** (stalks and all) and the **walnuts** too. Cut each block of **halloumi** into eight slices. Keep to one side.



3 MAKE THE DRESSING

In a small bowl mix the **walnuts** with the **honey**, a pinch of **chilli** and the **parsley**. Give it a quick taste to check for seasoning and add a pinch of **salt** and **pepper** if necessary (add more chilli if you like things spicy!). We will spoon this over the **halloumi** when it is cooked.



4 ADD THE BROCCOLI

Put the **broccoli** on another baking tray and drizzle over some **oil** and a pinch of **salt** and **pepper**. When the **squash** has been roasting for 20 mins, put the **broccoli** on the middle shelf of your oven to roast for the remaining 15 mins, until it is crispy on the outside. **★ TIP:** *The oven is hot, so check the broccoli after 12 mins.*



5 COOK THE HALLOUMI

Heat a drizzle of **oil** in a frying pan on medium-high heat and add the **halloumi** slices. Cook until golden, 2-3 mins on each side. **★ TIP:** *The halloumi needs to be golden brown, cook in batches if necessary to avoid overcrowding.* When all the halloumi is cooked, remove to a plate. Add the **honey and walnut dressing** to your pan and warm through to melt the **honey**.



6 SERVE

Arrange the **roasted butternut squash wedges** and **broccoli** on your plate. Top with the **halloumi slices** and drizzle over the **warmed honey and walnut dressing**. **Yum!**

2 PEOPLE INGREDIENTS

Butternut Squash, sliced	1
Smoked Paprika	1½ tsp
Broccoli, florets	1
Red Chilli, chopped	¼
Flat Leaf Parsley, chopped	1 small bunch
Walnuts, chopped 2)	25g
Halloumi, sliced 7)	1 block
Honey	4 tbsps

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	639	117
(kJ)	2679	490
Fat (g)	39	7
Sat. Fat (g)	19	4
Carbohydrate (g)	32	6
Sugars (g)	22	4
Protein (g)	40	7
Salt (g)	3.32	0.61

ALLERGENS

2) Nut 7) Milk

👍 THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

You made this, now show it off! Share your creations with us:

    #HelloFreshSnaps

