



AMERICAN BBQ HALOUMI

with Corn Slaw & Kumara Wedges



All the deliciousness of a BBQ without having to fire it up!



Kumara



Sweetcorn



Haloumi



Spring Onion



Dijon Mustard



Mayonnaise



Lemon



Slaw Mix



All-American Spice Blend



Hands-on: 25 mins

Ready in: 30 mins

Vegetarians don't need to miss out on the smokey flavours of the American South with this flavoursome plate of "BBQ" haloumi plus all the fixins! Enjoy a taste of the good ol' USA right here.

Pantry Staples: Olive Oil

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **oven tray** lined with **baking paper** • **large frying pan**



1 ROAST THE WEDGES

Preheat the oven to **240°C/220°C fan-forced**. Cut the **kumara** (unpeeled) into 1cm wedges. Place the kumara on an oven tray lined with baking paper, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then roast until tender, **25-30 minutes**.

💡 **TIP:** Cut the kumara to the correct size so it cooks in the allocated time.



2 GET PREPPED

While the wedges are roasting, drain the **sweetcorn** (see ingredients list). Cut the **haloumi** into 4 steaks (place your hand flat on top of the haloumi and slice through the centre into 2 thin pieces, then slice each piece in half). Place the haloumi slices in a small bowl of cold water and set aside to soak for **5 minutes**. 💡 **TIP:** Soaking the haloumi helps mellow out the saltiness!



3 CHAR THE CORN

Heat a large frying pan over a high heat. Add the **corn** kernels and cook, tossing occasionally, until golden and lightly charred, **4-5 minutes**. 💡 **TIP:** Cover with a lid to stop the kernels jumping out of the pan.



4 MAKE THE SLAW

Thinly slice the **spring onion**. Slice the **lemon** (see ingredients list) into wedges. In a large bowl, combine the **Dijon mustard**, **mayonnaise**, **olive oil** (2 tsp for 2 people / 4 tsp for 4 people), a **squeeze** of lemon juice and a **pinch** of **salt** and **pepper**. Add the **slaw mix**, spring onion and charred **corn**. Gently toss to coat in the dressing.



5 COOK THE HALOUMI

When the kumara has **5 minutes** cook time remaining, drain the **haloumi** slices and pat dry. In a medium bowl, combine the haloumi, **All-American spice blend** and a **drizzle** of **olive oil**. Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Cook the spiced haloumi until golden, **2 minutes** each side. 💡 **TIP:** Keep an eye on the haloumi as the spice blend will char quickly.



6 SERVE UP

Divide the sweetcorn slaw, kumara wedges and American BBQ haloumi between plates. Serve with the remaining lemon wedges.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
kumara	2	4
sweetcorn	½ tin (150 g)	1 tin (300 g)
haloumi	1 block	2 blocks
spring onion	1 bunch	1 bunch
lemon	½	1
Dijon mustard	1 tub (15 g)	2 tubs (30 g)
mayonnaise	1 tub (40 g)	2 tubs (80 g)
slaw mix	1 bag (200 g)	1 bag (400 g)
All-American spice blend	1 sachet	2 sachets

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2660kJ (636Cal)	538kJ (128Cal)
Protein (g)	27.0g	5.5g
Fat, total (g)	36.4g	7.3g
- saturated (g)	15.2g	3.1g
Carbohydrate (g)	45.6g	9.2g
- sugars (g)	20.7g	4.2g
Sodium (g)	1340mg	270mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589
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2019 | WK24

