

Chargrilled Greek-Style Chicken & Haloumi

with Garlic Couscous, Flatbreads & Mint Yoghurt

Grab your Meal Kit with this symbol



Garlic



Parsley



Mint



Tomato



Cucumber



Haloumi



Greek-Style Yoghurt



Garlic & Herb Seasoning



Dried Oregano



Chicken Breast Strips



Chicken-Style Stock Powder



Couscous



Mixed Salad Leaves



Flatbreads

 Hands-on: **20-30 mins**
Ready in: **30-40 mins**

 Eat me early

No need to gather your friends and family because this chargrilled sensation will do the work for you! The moment you start grilling over the flames and ignite all those inviting aromas, even the nosy neighbours are going to want in on the feast. No barbie? No worries. Just follow our tips for cooking on the stove or in the oven!

Pantry items

Olive Oil, Red Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

BBQ · Medium saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
parsley	1 bunch	1 bunch
mint	1 bunch	1 bunch
tomato	1	2
cucumber	1 (medium)	1 (large)
haloumi	1 packet	2 packets
Greek-style yoghurt	1 medium packet	1 large packet
garlic & herb seasoning	1 sachet	1 sachet
dried oregano	1 sachet	1 sachet
chicken breast strips	1 packet	1 packet
water*	¾ cup	1½ cups
chicken-style stock powder	1 sachet	1 sachet
couscous	1 packet	1 packet
red wine vinegar*	drizzle	drizzle
mixed salad leaves	1 bag (30g)	1 bag (60g)
flatbreads	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4365kJ (1043Cal)	695kJ (166Cal)
Protein (g)	69.6g	11.1g
Fat, total (g)	46g	7.3g
- saturated (g)	22g	3.5g
Carbohydrate (g)	87.4g	13.9g
- sugars (g)	11g	1.8g
Sodium (mg)	2654mg	422mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Preheat the BBQ to a medium-high heat. Finely chop the **garlic**, **parsley** leaves and **mint** leaves. Roughly chop the **tomato** and **cucumber**. Pat the **haloumi** dry with paper towel and cut into 1cm slices. Place the **haloumi** on a plate, drizzle with **olive oil** and toss to coat. Set aside. In a small bowl, combine the **mint**, **Greek-style yoghurt** and a drizzle of **olive oil**. Season with **salt** and set aside. In a medium bowl, combine the **garlic & herb seasoning**, **dried oregano**, a good drizzle of **olive oil** and 1/2 the **garlic**. Add the **chicken breast strips**, season with **pepper** and set aside.



BBQ the chicken

When the BBQ is hot, grill the **chicken**, turning, until charred and cooked through, **8-12 minutes**. Transfer to a plate to rest.

TIP: *Chicken is cooked through when it's no longer pink inside.*

No BBQ? In a large frying pan, heat a drizzle of olive oil over a high heat. Cook the chicken, turning occasionally, until browned and cooked through, 3-4 minutes. Transfer to a plate to rest.



Cook the garlic couscous

In a medium saucepan, heat a drizzle of **olive oil** over a medium-high heat. Cook the remaining **garlic** until fragrant, **1 minute**. Add the **water** and **chicken-style stock powder** and bring to the boil. Add the **couscous**, stir to combine, cover with a lid and remove from the heat. Leave until all the water is absorbed, **5 minutes**. Fluff up with a fork, then stir through the **parsley**. Set aside, uncovered.



BBQ the haloumi & flatbreads

Add the **haloumi** to the BBQ flat plate and grill until golden brown, **2-3 minutes** each side. Meanwhile, grill the **flatbreads** until lightly charred, **1-2 minutes** on each side.

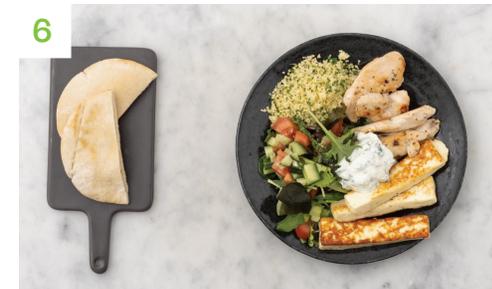
TIP: *Avoid using the grill plate to cook your haloumi in case it gets stuck!*

No BBQ? Return the frying pan to a medium-high heat with a drizzle of olive oil. Cook the haloumi until golden brown, 1-2 minutes each side. Heat the flatbreads in a sandwich press or on a plate in the microwave for 10 second bursts, until warmed through.



Make the salad

While the couscous is cooking, combine a small drizzle of **red wine vinegar** and **olive oil** in a second medium bowl. Season with **salt** and **pepper**. Add the **tomato**, **cucumber** and **mixed salad leaves**. Set aside. Brush the flatbreads with **olive oil** and season with **salt** and **pepper**.



Serve up

Toss the salad. Bring everything to the table to serve. Help yourself to the chargrilled Greek-style chicken, garlic couscous, haloumi, salad, flatbreads and mint yoghurt.

Enjoy!