



# Crumbed Haloumi Tacos

with Pickled Onion & Smokey Aioli

Grab your Meal Kit with this symbol



Red Onion



Haloumi



Cucumber



Tomato



Cos Lettuce



Aussie Spice Blend



Panko Breadcrumbs



Mini Flour Tortillas



Smokey Aioli

 Hands-on: 15-25 mins  
Ready in: 25-35 mins

You'll be smiling all the way to the table when you dish up these show-stopping tacos. Fill them with squeaky crumbed haloumi, pickled onion and salad and enjoy the state of supreme bliss that follows!

## Pantry items

Olive Oil, White Wine Vinegar, Egg

## 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

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	½	1
white wine vinegar*	¼ cup	½ cup
haloumi	1 block	2 blocks
cucumber	1	2
tomato	1	2
cos lettuce	1 head	2 heads
Aussie spice blend	1 sachet	2 sachets
egg*	1	2
panko breadcrumbs	1 packet	2 packets
mini flour tortillas	6	12
smokey aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3807kJ (909Cal)	689kJ (164Cal)
Protein (g)	35.6g	6.4g
Fat, total (g)	51.4g	9.3g
- saturated (g)	16.3g	3g
Carbohydrate (g)	71.9g	13g
- sugars (g)	13.6g	2.5g
Sodium (mg)	1699mg	308mg

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### Pickle the onion

Thinly slice the **red onion** (see ingredients). In a small bowl, combine the **red onion**, **white wine vinegar** and a good pinch of **sugar** and **salt**. Add just enough **water** to cover the onion completely and stir to coat. Set aside.



### Get prepped

Cut the **haloumi** into 1cm-thick strips. Place the **haloumi** slices in a medium bowl of cold water and set aside to soak for **5 minutes**. Thinly slice the **cucumber** into thin sticks. Finely chop the **tomato**. Finely shred the **cos lettuce**. Combine the **tomato** and **cos lettuce** in a large bowl and set aside.

**TIP:** Soaking the haloumi helps mellow out the saltiness.



### Crumb the haloumi

Pat dry the **haloumi**. In a shallow bowl, combine the **Aussie spice blend** and a good pinch of **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **haloumi** into the **Aussie spice blend**, then into the **egg**, and finally in the **panko breadcrumbs**. Transfer to a plate.



### Cook the haloumi

Heat a large frying pan over a medium-high heat with enough **olive oil** to coat the base. When the oil is hot, cook the **haloumi** until golden brown, **2 minutes** each side. Transfer the **haloumi** to a plate lined with paper towel.

**TIP:** Turn the haloumi carefully to stop the crumb from breaking!



### Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or microwave for **10 second** bursts, or until warmed through. Add **pickling liquid** (1 tsp for 2 people / 2 tsp for 4 people), a drizzle of **olive oil** and a pinch of **salt** and **pepper** to the **salad** and toss to combine. Drain the **pickled onion**.



### Serve up

Bring everything to the table to serve. Build your tacos by spreading **smokey aioli** over the tortillas and topping with some cos lettuce salad, cucumber, haloumi and pickled red onion.

### Enjoy!