



# Golden Halloumi and Ratatouille

with Roasted Garlic Dressing and Ciabatta

Veggie

30 Minutes



Sweet Bell Pepper



Zucchini



Garlic



Thyme



Red Onion



Grape Tomatoes



White Wine Vinegar



Honey



Halloumi Cheese



Ciabatta Bun

## HELLO RATATOUILLE

*A hearty country dish from the Provence region of France*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

Large bowl, large non-stick pan, paper towels, small bowl, measuring spoons, 2 baking sheets

## Ingredients

	2 Person	4 Person
Sweet Bell Pepper	160 g	320 g
Zucchini	200 g	400 g
Garlic	9 g	18 g
Thyme	7 g	7 g
Red Onion	113 g	113 g
Grape Tomatoes	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Halloumi Cheese	200 g	400 g
Ciabatta Bun	1	2
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

—  
You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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## Prep

Core, then cut **pepper** into 1-inch pieces. Peel, then cut **onion** into 1-inch pieces. Cut **zucchini** into ½-inch rounds. Strip **2 tsp thyme leaves** (dbl for 4 ppl) off stems. Peel, then mince or grate **1 clove of garlic** (dbl for 4 ppl). (**NOTE:** Keep **remaining garlic** as **whole cloves.**)



## Toast ciabatta

When **veggies** are done, remove baking sheet from the oven and set aside. Turn the oven broiler to high. Mix **minced garlic** with **1 ½ tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**. Halve **ciabatta**, then cut halves into triangles. Add **ciabatta** to another baking sheet, then drizzle over **garlic oil**. Broil, in the **middle** of the oven, until golden-brown, 2-3 min.



## Roast veggies

Toss the **peppers, zucchini, tomatoes, onion, thyme** and **whole garlic cloves** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast, in the **middle** of the oven, stirring halfway through cooking, until **tomatoes** burst, 14-16 min.



## Make dressing

While **ciabatta** broils, transfer **roasted garlic cloves** to a large bowl. Mash **cloves** with a fork, then stir in **vinegar, honey** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Add **roasted veggies** and toss to coat.



## Cook halloumi

While **veggies** roast, cut **halloumi** into ¼-inch thick slices. Rinse **halloumi slices**, then pat dry with paper towels. Heat a large non-stick pan over medium heat. When hot, add **halloumi** to the dry pan. Pan-fry, until golden-brown, 2-3 min per side.



## Finish and serve

Divide **roasted veggies** between plates and top with **halloumi**. Serve **garlic ciabatta** on the side. Drizzle over any **remaining dressing**.

## Dinner Solved!