



Golden Halloumi and Ratatouille

with Roasted Garlic Dressing and Ciabatta

Veggie 30 Minutes



Halloumi Cheese



Sweet Bell Pepper



Zucchini



Garlic, cloves



Thyme



Red Onion



Baby Tomatoes



White Wine Vinegar



Honey



Ciabatta Roll

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

2 Baking sheets, silicone brush, large bowl, small bowl, large non-stick pan, paper towels, measuring spoons, strainer

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Sweet Bell Pepper	320 g	640 g
Zucchini	200 g	400 g
Garlic, cloves	3	6
Thyme	7 g	7 g
Red Onion	113 g	113 g
Baby Tomatoes	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Ciabatta Roll	2	4
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

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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) from stems. Peel **garlic**, then mince or grate **1 garlic clove** (dbl for 4 ppl). (**NOTE:** Keep remaining garlic as whole cloves.)



Toast ciabatta

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



Roast veggies

Add **peppers, zucchini, tomatoes, onions, thyme, whole garlic cloves** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, stirring halfway through, until **tomatoes** burst, 14-16 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Roast in the top and middle of the oven, switching positions halfway through.)



Make dressing

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



Cook halloumi

While **veggies** roast, cut **halloumi** into ¼-inch-thick slices. Using a strainer, rinse **halloumi** in **cold water**, then pat dry with paper towels. Heat a large non-stick pan over medium heat. When hot, add **halloumi** to the dry pan. Cook until golden-brown, 2-3 min. (**NOTE:** Don't overcrowd the pan; cook in batches for 4 ppl.)



Finish and serve

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

Dinner Solved!