



Greek-Style Haloumi & Oregano Wedges

with Radish Salad & Garlic Yoghurt

Grab your Meal Kit with this symbol



Potato



Dried Oregano



Red Onion



Garlic



Greek-Style Yoghurt



Cucumber



Radishes



Mixed Salad Leaves



Haloumi

Hands-on: 25-35 mins
Ready in: 30-40 mins

Calorie Smart

There are plenty of surprises in this meal. With honey and dried oregano coating the haloumi you get herby, gooey, squeaky sweetness, while the radish salad gives a sharp contrast. You'll be wishing you could have this every night!

Pantry items

Olive Oil, Red Wine Vinegar (or White Wine Vinegar), Honey

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
dried oregano	1 sachet	1 sachet
red onion	½	1
red wine vinegar* (or white wine vinegar)	¼ cup	½ cup
garlic	2 cloves	4 cloves
Greek-style yoghurt	1 medium packet	1 large packet
cucumber	1 (medium)	1 (large)
radishes	2	4
mixed salad leaves	1 bag (30g)	1 bag (60g)
haloumi	1 packet	2 packets
honey*	1 tbs	2 tbs

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2578kJ (616Cal)	453kJ (108Cal)
Protein (g)	32.5g	5.7g
Fat, total (g)	32.8g	5.8g
- saturated (g)	19.1g	3.4g
Carbohydrate (g)	48.8g	8.6g
- sugars (g)	17.9g	3.1g
Sodium (mg)	1268mg	223mg

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.



Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges. Place the **potato**, a drizzle of **olive oil** and 1/2 the **dried oregano** on a lined oven tray. Season with **salt**. Toss to coat, then bake until tender, **20-25 minutes**.



Prep the salad

Thinly slice the **cucumber** into rounds. Very thinly slice the **radishes**. In a large bowl, combine a splash of the **pickling liquid** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Add the **mixed salad leaves**, **cucumber** and **radish**. Set aside.



Pickle the onion

While the wedges are baking, thinly slice the **red onion** (see ingredients). In a small bowl, combine the **red wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch the **onion** in your hands, then add to the **vinegar** with just enough **water** to cover the onion. Stir to coat and set aside until serving.



Cook the haloumi

Cut the **haloumi** into 4 slices and pat dry. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **haloumi** until golden brown, **2 minutes** each side. Reduce the heat to medium, then add the **honey** and remaining **dried oregano** and cook, turning to coat the **haloumi**, until fragrant, **1 minute**.



Make the garlic yoghurt

Finely chop the **garlic**. Heat a large frying pan over a medium heat with a drizzle of **olive oil**. Cook the **garlic** until fragrant, **1 minute**. Transfer the **garlic oil** to a second small bowl, then add the **Greek-style yoghurt** and a splash of **water** to the **garlic oil**. Stir to combine. Season to taste and set aside.



Serve up

Drain the pickled onion, then add to the salad and toss to combine. Divide the oregano wedges, radish salad and Greek-style haloumi between plates. Serve with the garlic yoghurt.

Enjoy!