

Herby Haloumi & Roast Potato Tacos

with Caramelised Onion & Garlic Aioli

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Brown Onion



Garlic



Cucumber



Tomato



Cos Lettuce



Haloumi



Mini Flour Tortillas



Garlic Aioli

 Hands-on: **20-30 mins**
Ready in: **35-45 mins**

Roast potatoes are often left to the side of a dish, but we've given them a starring role tonight. Complete with a garlicky, golden coating, they work a treat with squeaky, salty, herby haloumi for a veggie taco filling that will leave you wanting more.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar

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	1	2
garlic & herb seasoning	1 sachet	2 sachets
brown onion	1	2
garlic	1 clove	2 cloves
cucumber	1	2
tomato	1	2
cos lettuce	½ head	1 head
haloumi	1 packet	2 packets
water*	1 tbs	2 tbs
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	2 tsp	1 tbs
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3773kJ (901Cal)	639kJ (152Cal)
Protein (g)	30.6g	5.2g
Fat, total (g)	51.1g	8.7g
- saturated (g)	16.8g	2.8g
Carbohydrate (g)	73.6g	12.5g
- sugars (g)	19.3g	3.3g
Sodium (mg)	1844mg	312mg

The quantities provided above are averages only.

Allergens

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

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



Roast the potato

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** into small chunks. Place on a lined oven tray. Drizzle with **olive oil**, sprinkle over 1/2 the **garlic & herb seasoning** and season with **salt**. Toss to coat. Roast until tender, **20-25 minutes**.



Get prepped

While the potato is roasting, thinly slice the **brown onion**. Finely chop the **garlic**. Slice the **cucumber** into thin sticks. Thinly slice the **tomato** into half-moons. Shred the **cos lettuce** (see ingredients). Cut the **haloumi** into 1cm strips.



Caramelize the onion

In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Cook the **onion**, stirring, until softened, **5-6 minutes**. Add the **water**, **balsamic vinegar** and **brown sugar** and stir to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



Flavour the haloumi

While the onion is caramelising, combine the **garlic**, a drizzle of **olive oil** and remaining **garlic & herb seasoning** in a medium bowl. Season with **pepper**. Add the **haloumi** and toss to coat.



Cook the haloumi

Wash and dry the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **haloumi** until golden brown, **1-2 minutes** each side. Meanwhile, microwave the **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



Serve up

Spread some **garlic aioli** on the base of each tortilla, then fill with the cos lettuce, roast potato, cucumber, tomato, caramelised onion and herby haloumi. Drizzle with the remaining garlic aioli to serve.

Enjoy!

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