



Honey & Oregano Glazed Haloumi Tacos

with Spiced Sweet Potato & Garlic Yoghurt

Grab your Meal Kit with this symbol



Sweet Potato



Chermoula Spice Blend



Garlic



Haloumi



Lemon



Dried Oregano



Snow Peas



Tomato



Baby Spinach Leaves



Greek Yoghurt



Mini Flour Tortillas

Hands-on: **20-30 mins**
Ready in: **25-35 mins**

It's obvious why we've chosen "squeaky cheese" haloumi for this Mexican-inspired dish - it's oh-so-delicious! Plus, it makes the perfect match for a honey and oregano glaze. When wrapped with juicy tomato and crunchy snow peas, it'll be your best taco combo yet.

Pantry items

Olive Oil, 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
sweet potato	1	2
chermoula spice blend	½ sachet	1 sachet
garlic	2 cloves	4 cloves
haloumi	1 packet	2 packets
lemon	½	1
dried oregano	¼ sachet	½ sachet
honey*	1 tbs	2 tbs
snow peas	1 bag (100g)	1 bag (200g)
tomato	1	2
baby spinach leaves	1 bag (60g)	1 bag (120g)
Greek yoghurt	1 packet (100g)	1 packet (200g)
mini flour tortillas	6	12

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3300kJ (788Cal)	657kJ (157Cal)
Protein (g)	32.2g	6.4g
Fat, total (g)	36.5g	7.3g
- saturated (g)	17.1g	3.4g
Carbohydrate (g)	75.5g	15g
- sugars (g)	25.3g	5g
Sodium (mg)	1612mg	321mg

Allergens

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

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



1. Roast the sweet potato

Preheat the oven to **220°C/200°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm chunks. Place the **sweet potato**, **chermoula spice blend** (see ingredients list), a **drizzle of olive oil** and a **pinch of salt** and **pepper** on an oven tray lined with baking paper. Toss to coat, then bake until tender, **20-25 minutes**.

TIP: Cut the sweet potato to the correct size so it cooks in the allocated time.



2. Get prepped

While the sweet potato is roasting, finely chop the **garlic** (or use a garlic press). Cut the **haloumi** into 1cm-thick strips. Place the **haloumi** in a small bowl of cold water and set aside to soak for **5 minutes**. Zest the **lemon** to get a **good pinch**, then slice into wedges. In a small bowl, combine the **dried oregano** (see ingredients list), **honey**, **lemon zest** and a **squeeze of lemon juice**. Set aside. Thinly slice the **snow peas** lengthways. Slice the **tomato** into thin half-moons. Roughly chop the **baby spinach leaves**.

TIP: Soaking the haloumi helps mellow out the saltiness!



3. Make the garlic yoghurt

Heat a large frying pan over a medium-high with **olive oil** (**2 tsp for 2 people / 1 tbs for 4 people**) and **garlic**. Cook until fragrant, **1 minute**. Transfer to a small bowl. Add the **Greek yoghurt** to the **garlic oil mixture** and stir to combine. Season to taste.



4. Cook the haloumi

Return the frying pan with a **drizzle of olive oil** over a medium-high heat. Pat the **haloumi** dry with paper towel and add to the pan. Cook until golden brown, **2 minutes** each side. Reduce the heat to medium and add the **honey-oregano glaze**. Cook until fragrant, turning the **haloumi** halfway through, **1-2 minutes**.



5. Heat the tortillas

While the haloumi is cooking, heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, until warmed through.



6. Serve up

Bring everything to the table to serve. To build your tacos, spread the base of a tortilla with garlic yoghurt and top with sweet potato, snow peas, tomato, spinach and honey and oregano glazed haloumi. Spoon the remaining glaze onto the tacos. Serve with any remaining lemon wedges.

Enjoy!