



Peri Peri Halloumi & Crunchy Veg Wraps with Rocket and Chips

Classic 30-40 Minutes • Little Spice • Veggie

22



Potatoes



Mild Paprika



Halloumi



Lime



Soured Cream



Coleslaw Mix



Peri Peri Seasoning



Soft Shell Taco



Rocket

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Cutting Board, Knife, Baking Tray, Bowls and Frying Pan.

Ingredients

Potatoes**	2P 450g	3P 700g	4P 900g
Mild Paprika	1 sachet	1 sachet	2 sachets
Halloumi 7)**	250g	375g	500g
Lime**	½	½	1
Soured Cream 7)**	75g	120g	150g
Coleslaw Mix**	120g	180g	240g
Peri Peri Seasoning	1 sachet	2 sachets	2 sachets
Soft Shell Taco 13)	6	9	12
Olive Oil for the Dressing*	1 tbsp	1 tbsp	2 tbsp
Rocket**	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	586g	100g
Energy (kJ/kcal)	4217/1008	719/172
Fat (g)	50	9
Sat. Fat (g)	27	5
Carbohydrate (g)	104	18
Sugars (g)	9	2
Protein (g)	40	7
Salt (g)	3.74	0.64

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Cook the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 2cm slices, then chop into 2cm wide chips. Pop the **chips** onto a large, low-sided, wide baking tray. Drizzle with **oil**, sprinkle over the **mild paprika**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer and, when the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through. **TIP:** Use two baking trays if necessary - you want the chips nicely spread out.



Fry the Halloumi

Ten minutes before the **chips** are ready, remove the **halloumi** slices from the cold **water**, pop them onto your board and pat them dry with some kitchen paper. Sprinkle the **peri peri seasoning** onto a plate and press both sides of the **halloumi** slices into it, ensuring they are well coated. Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 1-2 mins each side. Once cooked, remove from the heat.



Get Prepped

Meanwhile, cut the **halloumi** into 3 slices per person, place them into a small bowl of cold **water** and leave to soak. Halve the **lime**. Pop the **soured cream** into a large bowl.



Finish Up

Just before you are ready to serve, pop the **taco wraps** onto a baking tray and into the oven to warm through, 1-2 mins. Cut the **halloumi** slices in half lengthways (into fingers). Pour the **olive oil** (see ingredients for amount) into a bowl, season with **salt**, **pepper** and a squeeze of **lime juice**. Just before serving, pop the **rocket** into the bowl and toss to coat.



Dress the Slaw

Add the **coleslaw mix** to the bowl with the **soured cream**. Mix well, season to taste with **lime juice**, **salt** and **pepper**.



Assemble and Serve

When everything is ready, pop your warmed **wraps** onto your plates. Divide the **rocket** between them and top with the **slaw**. Lay the **halloumi fingers** on top. Fold the sides of your **peri peri halloumi** and crunchy **veg wraps** in tightly and serve with the **paprika chips** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.