



# Spiced Harissa Halloumi with Baby Gem on Naan Bread

**Rapid** 20 Minutes • Little Heat • 2 of your 5 a day • Veggie

16



Baby Plum Tomatoes



Baby Gem Lettuce



Halloumi



Cider Vinegar



Harissa Paste



Honey



Naan

## Before you start

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

## Cooking tools, you will need:

Frying Pan.

## Ingredients

	2P	3P	4P
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Baby Gem Lettuce**	1	2	2
Halloumi 7)**	1 block	1½ blocks	2 blocks
Cider Vinegar 14)	1 sachet	1 sachet	2 sachet
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Harissa Paste	1 sachet	1½ sachets	2 sachets
Honey	1 sachets	2 sachets	2 sachets
Naan 7) 13)	2	3	4

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	391g	100g
Energy (kJ/kcal)	3659/875	937/224
Fat (g)	50	13
Sat. Fat (g)	20	5
Carbohydrate (g)	67	17
Sugars (g)	16	4
Protein (g)	38	10
Salt (g)	3.96	1.01

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 13) Gluten 14) Sulphites

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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## Prep Time

- Preheat your oven to 180°C.
- Halve the **tomatoes**.
- Trim the root from the **baby gem lettuce** then halve lengthways. Thinly slice widthways.
- Cut the **halloumi block** widthways into slices 1cm thick.



## Coat the Halloumi

- Meanwhile, mix the **harissa** and **honey** together in a small bowl.
- Once the **halloumi** is browned, remove the pan from the heat and add the **harissa and honey mix**.
- Turn the **halloumi** to coat in the mixture.



## Make the Dressing

- Pop the **cider vinegar** into a bowl, season with **salt** and **pepper** and add the **olive oil** (see ingredients for amount).
- Mix well, then add the **tomatoes** to the bowl and mix again.
- Set aside, we will add the **lettuce** to this bowl later.



## Dress the Salad

- Meanwhile, warm the **naans** in the oven for 3-4 mins.
- Add the **baby gem** to the bowl with the **dressing** and **tomatoes**.
- Toss to coat and get ready to serve.



## Fry the Halloumi

- Heat a drizzle of **oil** in large frying pan over medium-high heat.
- When hot, add the **halloumi slices**.
- Cook until browned, 2-3 mins.
- Turn carefully and repeat on the other side, another 2-3 mins.



## Serve

- Place a **naan** on each plate and drizzle with **olive oil**.
- Top with the **salad** and then the **halloumi slices**.
- If you have any leftover **honey harissa dressing** leftover, then drizzle this over too.

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.