



Breaded Hot Honey Halloumi Tacos

with Chips and Baby Gem Salad

Classic 30-35 Minutes • Medium Spice • Veggie

47



Halloumi



Potatoes



Breadcrumbs



Central American Style
Spice Mix



Baby Gem Lettuce



Cider Vinegar



Hot Sauce



Honey



Plain Taco Tortillas

Pantry Items

Oil, Salt, Pepper, Egg, Sugar, Olive Oil, Butter, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Bowl, baking tray, kitchen paper, baking paper and saucepan.

Ingredients

Ingredients	2P	3P	4P
Halloumi** 7)	225g	337g	450g
Potatoes	450g	700g	900g
Breadcrumbs 13)	50g	75g	100g
Central American Style Spice Mix	1 sachet	2 sachets	2 sachets
Baby Gem Lettuce**	1	1½	2
Cider Vinegar 14)	15ml	22ml	30ml
Hot Sauce	50g	80g	100g
Honey	15g	22g	30g
Plain Taco Tortillas 13)	4	6	8
Pantry	2P	3P	4P
Egg*	1	1	2
Oil for the Breadcrumbs*	1 tbsp	1½ tbsp	2 tbsp
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	591g	100g
Energy (kJ/kcal)	4904/1172	830/198
Fat (g)	60.2	10.2
Sat. Fat (g)	25.9	4.4
Carbohydrate (g)	116.7	19.7
Sugars (g)	18.3	3.1
Protein (g)	42.2	7.1
Salt (g)	5.01	0.85


Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

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1 Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.
Drain the **halloumi**, then slice into 1cm batons. Place into a small bowl of **cold water** and leave to soak.
Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, bake on the middle shelf until golden, 30-35 mins. Turn halfway through.



4 Finish the Prep

While everything's in the oven, trim the **baby gem**, halve lengthways, then thinly slice.

In a medium bowl, combine **cider vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Set aside for now.

When the **halloumi** has 5 mins remaining, pop a small saucepan on medium-high heat.

Add the **hot sauce**, **honey**, **water for the sauce** and **butter** (see pantry for both amounts) and stir vigorously until the **butter** has melted and the **sauce** is piping hot, 1-2 mins. **TIP: If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.**



2 Start Mixing

Crack the **egg** (see pantry for amount) into a medium bowl and whisk.

Put the **breadcrumbs** into another medium bowl. Mix with the **Central American style spice mix** and **oil for the breadcrumbs** (see pantry for amount), then season with **salt** and **pepper**.

Remove the **halloumi slices** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.



5 Finishing Touches

Pop the **tortillas** (2 per person) into the oven to warm through, 1-2 mins.

Toss the **baby gem** through the **dressing**.



3 Bread the Halloumi

Dip the **halloumi** into the **egg**, then the **breadcrumbs**, ensuring it's completely coated. Shake off the excess and transfer to a lined baking tray.

When the **chips** have 15 mins remaining, pop on the top shelf of your oven to cook until crisp and golden, 12-15 mins.



6 Serve Up

Share the **tortillas** between your plates.
Load on the **baby gem salad** and top with the **breaded halloumi**.

Finish by drizzling over the **hot honey sauce** and **mayo** (see pantry for amount).

Serve the **chips** alongside.

Enjoy!