



Chermoula Spiced Halloumi

with Summer Salad on Naan Bread

N° 16

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



Vine Tomato



Baby Gem Lettuce



Lime



Halloumi



Chermoula Spice



Honey



Naan

Before you start

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

Basic cooking tools, you will need:

Fine Grater, Mixing Bowl and Frying Pan.

Ingredients

	2P	3P	4P
Vine Tomato**	2	3	4
Baby Gem Lettuce**	1	1½	2
Lime**	1	1	1
Halloumi 7)**	1 block	1½ blocks	2 blocks
Chermoula Spice	1 small pot	¾ large pot	1 large pot
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Honey	1 sachet	1½ sachets	2 sachets
Naan 7) 13)	2	3	4

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	421g	100g
Energy (kJ/kcal)	3358/803	799/191
Fat (g)	42	10
Sat. Fat (g)	20	5
Carbohydrate (g)	70	17
Sugars (g)	16	4
Protein (g)	39	9
Salt (g)	4.33	1.03

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK



1. Prep Time

a) Preheat your oven to 180°C. Chop the **tomatoes** into 2cm chunks.

b) Trim the root from the **baby gem lettuce** then halve lengthways. Thinly slice widthways.

c) Zest, then halve the **lime**.



4. Fry the Halloumi

a) Heat a large frying pan over medium high heat. When hot, add the **halloumi slices**, adding a splash of **oil** if necessary. Cook until browned, 2-3 mins.

b) Turn carefully and repeat on the other side, another 2 mins. **TIP:** Avoid overcrowding the pan, you want the halloumi to brown not stew.

c) When browned on both sides, remove the pan from the heat and drizzle on the **honey**.

d) Turn the **halloumi** to coat in the **honey**.



2. Halloumi Time

a) Cut the **halloumi block** widthways into slices 1cm thick.

b) Place on a plate and drizzle with **oil**.

c) Sprinkle on the **chermoula spice** and use your hands to coat the **cheese** in the **spice**.



5. Dress the Salad

a) Warm the **naans** in the oven for 3-4 mins.

b) Meanwhile, add the **baby gem** and **tomatoes** to the bowl with the **dressing**.

c) Toss to coat and get ready to serve.



3. Make the Dressing

a) Squeeze the **lime juice** into a large bowl and stir in a pinch of **lime zest** and the **olive oil** (see ingredients for amount).

b) Season with **salt** and **pepper**, mix well and add more **lime zest** to taste.

c) We will add the salad ingredients to this bowl later.



6. Serve

a) Place a **naan** on each plate and drizzle with **olive oil**.

b) Top with the **salad** and then the **halloumi slices**.

c) Drizzle on any **dressing** or **honey** that is left behind and...

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.