

Halloumi and Pepper Skewers

with Sweet Chilli, Spiced Wedges and Baby Gem Salad

22

Classic 35-40 Minutes • Mild Spice • 2 of your 5 a day • Veggie



Potatoes



Central American
Style Spice Mix



Bamboo Skewers



Halloumi



Bell Pepper



Lemon



Medium Tomato



Baby Gem
Lettuce



Sweet Chilli
Sauce

Pantry Items

Oil, Salt, Pepper, Mayonnaise, Olive Oil

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, bowl, fine grater and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets
Bamboo Skewers	4	6	8
Halloumi** 7)	250g	375g	500g
Bell Pepper***	1	2	2
Lemon**	1	1	1
Medium Tomato	1	2	2
Baby Gem Lettuce**	1	1½	2
Sweet Chilli Sauce	32g	64g	64g

Pantry	2P	3P	4P
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	600g	100g
Energy (kJ/kcal)	3227 / 771	538 / 129
Fat (g)	45.3	7.6
Sat. Fat (g)	19.8	3.3
Carbohydrate (g)	58.7	9.8
Sugars (g)	18.6	3.1
Protein (g)	34.3	5.7
Salt (g)	3.21	0.54

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

Allergens

7) Milk

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, milk, egg, mustard, celery, soya, 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.

Contact

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Wedges Time

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray.

Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over **half** the **Central American style spice mix**. Toss to coat, then spread out in a single layer. **TIP: Use two baking trays if necessary.**

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Mix the Sweet Chilli Mayo

Once the **wedges** are halfway through cooking, pop the **skewers** onto another baking tray and bake on the middle shelf until the **halloumi** is golden and the **pepper** is tender, 10-12 mins.

Meanwhile, in a small bowl, mix together the **mayonnaise** (see ingredients for amount) and **sweet chilli sauce**. Set aside.



Get Prepped

Soak your **skewers** in **cold water** (this will prevent them from burning). Drain the **halloumi**, then cut it into 4cm chunks. Place them in to a small bowl of **cold water** and leave to soak.

Halve the **pepper** and discard the core and seeds. Slice into 2cm wide strips, then chop into roughly 2cm pieces.

Zest and halve the **lemon**. Chop the **tomato** into 1cm pieces. Trim the **baby gem**, halve lengthways, then thinly slice widthways.



Make the Salad

Clean out the **marinade** bowl, then pop in the **baby gem** and **tomatoes**. Squeeze over **half** the **lemon juice** and drizzle with the **olive oil for the dressing** (see ingredients for amount).

Season with **salt**, **pepper** and a pinch of **sugar** (if you have any). Toss to coat.



Assemble your Skewers

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

In another medium bowl, add the **chopped pepper**, **lemon zest**, remaining **Central American style spice mix** and a drizzle of **oil**. Season with **pepper**, then add the **halloumi** to the bowl and mix well to combine.

Carefully thread the **halloumi** and **pepper** onto the **skewers** (2 per person), alternating between the two.



Finish and Serve

Once the **halloumi skewers** are cooked, share them out between your plates and drizzle over the sweet **chilli mayo**.

Serve with the **wedges** and **salad** alongside.

Enjoy!