



Halloumi, Pepper and Sweetcorn Tacos with Chipotle Mayo

Rapid 20 Minutes • Little Heat • 1 of your 5 a day • Veggie

16



Echalion Shallot



Green Pepper



Sweetcorn



Halloumi



Mayonnaise



Chipotle Paste



Spring Onion



Soft Shell Taco

Before you start

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

Cooking tools, you will need:

Sieve and Frying Pan.

Ingredients

	2P	3P	4P
Echalion Shallot**	1	1	2
Green Pepper**	1	2	2
Sweetcorn	1 small tin	¾ large tin	1 large tin
Halloumi 7)**	1 block	1½ blocks	2 blocks
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Chipotle Paste	½ sachet	¾ sachet	1 sachet
Spring Onion**	1	2	2
Soft Shell Taco 13)	6	9	12

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	453g	100g
Energy (kJ/kcal)	3561/851	786/188
Fat (g)	42	9
Sat. Fat (g)	21	5
Carbohydrate (g)	73	16
Sugars (g)	16	4
Protein (g)	40	9
Salt (g)	5.27	1.16

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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HelloFresh UK

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You can recycle me!



Get Prepped

- Preheat your oven to 180°C.
- Halve, peel and thinly slice the **shallot**.
- Halve the **pepper** and discard the core and seeds. Chop into 2cm sized chunks.
- Drain and rinse the **sweetcorn** in a sieve.
- Chop the **halloumi** into 2cm chunks.



Make the Mayo

- Meanwhile, pop the **mayo** in a bowl and add the **chipotle paste** (see ingredient list for amount). Mix together and leave to the side.
- Trim the **spring onion** and thinly slice.



Fry the Veg

- Heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once the **oil** is hot, add the **pepper** and **sweetcorn**.
- Season with **salt** and **pepper**, stir-fry until the **pepper** has softened and the **sweetcorn** has coloured slightly, 4-5 mins.



Fry the Cheese

- Once the **veggies** are soft, remove them to a bowl and pop your frying pan back on medium-high heat with a drizzle of **oil**.
- Add the **halloumi** to the pan and fry until golden brown on all sides, 5-6 mins. Turn every minute or so.
- Meanwhile, pop your **tacos** into the oven to warm through for 2-3 mins.
- Once cooked, remove the pan from the heat.



Add the Shallot

- Add the **shallot** to the pan with the **veg**, stir together and cook until the **shallot** is soft, 3-4 mins.



Finish and Serve

- Spread the **chipotle mayo** evenly on each of the **tacos**.
- Divide the **veg** between the **tacos** and finish with some cubes of **halloumi**.
- Sprinkle over the **spring onion**.

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.