



# Halloumi, Pepper and Sweetcorn Tacos with Chipotle Mayo

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

18



Echalion Shallot



Green Pepper



Sweetcorn



Halloumi



Mayonnaise



Chipotle Paste



Spring Onion



Soft Shell Taco



Sweet Potato Fries



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

### Cooking tools, you will need:

Sieve, Large Frying Pan and Small Bowl.

### Ingredients

	2P	3P	4P
Sweet Potato Fries**	250g	375g	500g
Echalion Shallot**	1	1	2
Green Pepper**	1	2	2
Sweetcorn	1 small carton	¾ large carton	1 large carton
Halloumi 7)**	250g	375g	500g
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)	43	10
Sat. Fat (g)	21	5
Carbohydrate (g)	73	16
Sugars (g)	16	3
Protein (g)	39	9
Salt (g)	4.77	1.05
<b>Custom Recipe</b>	<b>Per serving</b>	<b>Per 100g</b>
for uncooked ingredient	578g	100g
Energy (kJ/kcal)	4017/960	695/166
Fat (g)	44	8
Sat. Fat (g)	21	4
Carbohydrate (g)	99	17
Sugars (g)	16	3
Protein (g)	40	7
Salt (g)	4.77	0.83

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, Soy, Gluten & Sulphites.

### Contact

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HelloFresh UK

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You can recycle me!



### Get Prepped

a) Preheat the oven to 180°C.

b) 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.

### CUSTOM RECIPE

If you've decided to add **sweet potato fries** to your meal, preheat the oven to 210°C. Pop the **sweet potato fries** on a baking tray, drizzle with **oil** and season with **salt** and **pepper**. Toss to coat then spread out in a single layer and roast on the top shelf of your oven until soft and golden, 18-20 mins, turning halfway. Carry on with the rest of the step and recipe as instructed.



### Make the Mayo

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

b) Trim and thinly slice the **spring onion**.



### Fry the Veg

a) Heat a drizzle of **oil** in a large frying pan on medium-high heat.

b) Once the **oil** is hot, add the **pepper** and **sweetcorn**.

c) Season with **salt** and **pepper**, stir-fry until the **pepper** has softened and the **sweetcorn** has coloured slightly, 4-5 mins.



### Fry the Cheese

a) 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**.

b) Add the **halloumi** to the pan and fry until golden brown on all sides, 5-6 mins. Turn every minute or so.

c) Meanwhile, pop your **tacos** into the oven to warm through for 2-3 mins.

d) Once cooked, remove the pan from the heat.



### Add the Shallot

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



### Finish and Serve

a) Spread the **chipotle mayo** evenly on each of the **tacos**.

b) Divide the **veg** between the **tacos** and finish with some cubes of **halloumi**.

c) Sprinkle over the **spring onion**.

### Enjoy!

### CUSTOM RECIPE

If you've added **sweet potato fries** to your recipe, serve on the side if your tacos and enjoy!