



# Halloumi and Pepper Skewers with Spiced Wedges & Salad

**Classic** 30 Minutes • Little Spice • 2 of your 5 a day • Veggie



Potato



Central American  
Style Spice Mix



Bamboo Skewers



Halloumi



Bell Pepper



Lemon



Medium Tomato



Baby Gem Lettuce



Mayonnaise



Sweet Chilli Sauce



Honey



## Before you start

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

## Cooking tools, you will need:

Cutting Board, Knife, Baking Tray, Bowl and Zester.

## Ingredients

Potato**	2P 450g	3P 700g	4P 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
Mayonnaise 8) 9)**	1 sachet	1½ sachets	2 sachets
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Sweet Chilli Sauce	1 sachet	2 sachets	2 sachets
Honey*	1 sachet	2 sachets	2 sachets

\*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	617g	100g
Energy (kJ/kcal)	3106 /742	503 /120
Fat (g)	39	6
Sat. Fat (g)	19	3
Carbohydrate (g)	65	11
Sugars (g)	23	4
Protein (g)	34	6
Salt (g)	3.35	0.54

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 9) Mustard

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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## Wedge Time

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** onto a large, low-sided, wide baking tray. Drizzle with **oil**, season with **salt** and **pepper** and **half** of the **Central American style spice mix**, toss to coat. Spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through. **TIP: Use two baking trays if necessary, you want the wedges nicely spread out.**



## Make the Mayo

Once the **wedges** are halfway through cooking, bake the **skewers** on the middle shelf of your oven until the **halloumi** is golden and the **pepper** is tender, 10-12 mins. In the meantime, combine the **mayonnaise** and **sweet chilli sauce** in a small bowl, mix well to combine.



## Prep

Soak the **skewers** in a bowl of **cold water** (to prevent them from burning). Drain and chop the **halloumi** into 2cm **chunks**. Place them into another 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 root from the **baby gem lettuce** then halve lengthways. Thinly slice widthways.



## Make the Salad

In a medium bowl, combine the **baby gem** and **tomato**. Squeeze over **half** of the **lemon juice** and drizzle over the **oil** (see ingredients for amount). Season with **salt**, **pepper** and a pinch of **sugar** (if you have any). Toss to coat.



## Make the Skewers

Remove the **halloumi** slices from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry. Then pop them into a bowl with the **pepper**, **lemon zest**, a drizzle of **oil**, a grind of **pepper** and the remaining **Central American seasoning**. Mix well to combine and carefully thread them onto the **skewers** (2 **skewers** per person). Alternate between **halloumi** and **pepper**. Pop the **skewers** onto a baking tray.



## Time to Serve

Once the **halloumi skewers** are out of the oven, drizzle over the **honey** and share between your plates. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.** Pop the **wedges** and **salad** alongside, drizzle the **sweet chilli mayo** all over the **skewers**.

## 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.