



# HALLOUMI TRAY BAKE

with Mediterranean Roasted Vegetables and Pesto Drizzle



## HELLO HALLOUMI

*The protein that sticks together in Halloumi gives the signature "squeek"*



Potato



Oregano



Red Pepper



Courgette



Red Onion



Garlic Clove



Halloumi



Green Pesto

MEAL BAG

Hands on: **20** mins  
Total: **50** mins

**2** of your  
**5** a day

**12** Family Box

For a real taste of the Mediterranean, this dish has it all. Potatoes, courgettes, peppers and onions are roasted together before the halloumi is added for the final 20 minutes until everything is deliciously golden. Serve up, finish off the flavours with a pesto drizzle and dive in! Minimal washing up, quick to prep, and packed with fresh summery flavours, this recipe is perfect for feeding a crowd.

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Baking Tray**. Now, let's get cooking!



### 1 ROAST THE POTATO

Preheat your oven to 200°C. Chop the **potatoes** into 2cm chunks (no need to peel!). Pop onto a large baking tray in a single layer (use 2 trays if you need to - as you'll be adding the veggies to the tray later!). Drizzle with **oil** and sprinkle over the **oregano** and a pinch of **salt** and **pepper**. Toss to coat in the **oil**, then roast on the top shelf of your oven until golden, 15 mins.



### 2 PREP THE VEGGIES

In the meantime, halve the **pepper** and discard the core and seeds. Chop into roughly 3cm pieces. Trim the **courgette** then halve lengthways. Cut widthways into 2cm wide slices. Halve and peel the **red onion**. Slice each half into four wedges. Peel and thinly slice the **garlic**. Drain the **halloumi** and slice widthways into three pieces per person.



### 3 ADD THE VEGGIES

When the **potatoes** have been roasting for 15 mins, add the **veggies** and **garlic slices** to the tray and pour over another drizzle of **oil** and some more **salt** and **pepper**. Give everything a good toss, then return to the oven for another 15 mins.



### 4 NOW THE HALLOUMI

After 15 minutes when the **veggies** are starting to soften and colour, give everything another toss and lay the **halloumi slices** on top. Return to the oven for a final 15-20 mins. By this point, the **halloumi** should be nicely golden round the edges and the **veggies** should be softened!



### 5 GET READY TO SERVE

While the **halloumi** is in the oven, pop the **green pesto** into a small bowl and add the **olive oil** (see ingredients for amount). Mix it together - it should be drizzling consistency. Now, do some washing up and get ready to serve!



### 6 TIME TO EAT!

Once the **veggies** and the **halloumi** are nicely coloured, share between your plates (keeping the **halloumi** on top for nice presentation!). Spoon the **pesto drizzle** all over. **Dig in!**

## 2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Potato *	1 small pack	1 large pack	2 small packs
Oregano	1 small bunch	¾ large bunch	1 large bunch
Red Pepper *	1	2	2
Courgette *	1	1	2
Red Onion *	1	2	2
Garlic Clove *	1	2	2
Halloumi 7) *	1 block	1½ blocks	2 blocks
Green Pesto	1	1½	2
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \* Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 630G	PER 100G
Energy (kJ/kcal)	2916 / 697	463 / 111
Fat (g)	34	5
Sat. Fat (g)	19	3
Carbohydrate (g)	63	10
Sugars (g)	18	3
Protein (g)	37	6
Salt (g)	3.64	0.58

Nutrition for uncooked ingredients based on 2 person recipe.

### ALLERGENS

7) Milk

🧼 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.

### 👍 THUMBS UP OR THUMBS DOWN?

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