



Halloumi Tray Bake

with Mediterranean Roasted Vegetables and Pesto Drizzle

N° 18

CLASSIC 50 Minutes • 2 of your 5 a day • Veggie



Potato



Bell Pepper



Courgette



Red Onion



Garlic



Halloumi



Oregano



Green Pesto

Before you start

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

Basic cooking tools, you will need:

Two Baking Trays and Small Bowl.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Bell Pepper***	1	2	2
Courgette**	1	1	2
Red Onion**	1	2	2
Garlic**	1 clove	2 cloves	2 cloves
Halloumi 7)**	1 block	1½ blocks	2 blocks
Oregano	1 small pot	¾ large pot	1 large pot
Green Pesto 7)	1 sachet	2 sachets	2 sachets
Olive Oil for the Pesto Drizzle*	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	638g	100g
Energy (kJ/kcal)	2975 / 711	466 / 111
Fat (g)	36	6
Sat. Fat (g)	20	3
Carbohydrate (g)	59	9
Sugars (g)	17	3
Protein (g)	39	6
Salt (g)	3.58	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

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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Packed in the UK



1. Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm chunks (no need to peel!). Halve the **pepper** and discard the core and seeds. Chop into roughly 3cm pieces. Trim the **courgette** then halve lengthways. Slice widthways into 2cm wide slices. Halve and peel the **red onion**. Slice each **half** into 4 wedges. Peel and thinly slice the **garlic**. Drain the **halloumi** and slice widthways into 3 pieces per person.



4. Roast!

Roast the **veg** and **halloumi** on the middle shelf of your oven until the **veg** is soft and the **halloumi** is golden around the edges, 25-30 mins.



2. Roast the Potatoes!

Pop the **potatoes** onto a large roasting tray in a single layer. Drizzle with **oil** and sprinkle over the **oregano**. Season with **salt** and **pepper**. Toss to coat in the **oil**, then roast on the top shelf of your oven until golden, 30-35 mins.



5. Finish Off

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



3. Roast the Veg

Meanwhile, pop the **pepper, onion, courgette** and **garlic clove** on another baking tray, drizzle with **oil** and season with **salt** and **pepper**. Give everything a good toss to coat in the **oil**. Lay the **halloumi** slices on top of the **veg**.



6. Time to Eat!

Once the **potatoes, 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 and dig in!

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.