

Honey Drizzled Bacon Wrapped Halloumi with Sweet Chilli Mayo



Special Sides 25 Minutes • Little Spice







Halloumi

Streaky Bacon





Mayonnaise

Fresh Chilli Jam



Honey

Before you start

Our fruit and veggies need a little wash before you

Cooking tools, you will need:

Kitchen Paper, Baking Tray, Small Bowl.

Ingredients

	2P	
Halloumi 7)**	250g	
Streaky Bacon**	4 rashers	
Mayonnaise 8) 9)	1 sachet	
Fresh Chilli Jam	1 pot	
Honey	1 sachet	
*Not Included **Store in the Fridge		

Nutrition

	Per serving	Per 100g
for uncooked ingredient	191g	100g
Energy (kJ/kcal)	2379 /569	1246 / 298
Fat (g)	41	22
Sat. Fat (g)	22	11
Carbohydrate (g)	15	8
Sugars (g)	15	8
Protein (g)	34	18
Salt (g)	4.01	2.10

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, Soya, Gluten & Sulphites.

Contact

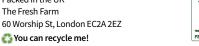
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Get Prepped

- a) Preheat your oven to 200°C. Cut up the halloumi in half (like a book) then slice each half lengthways into 4 'chip' shaped pieces.
- **b)** Halve the **streaky bacon** widthways (use scissors if you want) then stretch each piece slightly using the back of a knife.
- c) Pat the halloumi and streaky bacon dry with kitchen paper.
- d) Wrap each piece of bacon around each halloumi slice and place on a lightly oiled baking tray. IMPORTANT: Wash your hands and equipment after handling raw meat.



Bake

a) Bake the bacon wrapped halloumi on the top shelf of your oven until golden, 15-20 mins.



Finish and Serve

- a) Meanwhile, pop the mayo and chilli jam in a small bowl and mix together with a fork until combined.
- b) Once the bacon wrapped halloumi is cooked, remove from the oven and drizzle over the honev.
- c) Carefully transfer to a plate and serve with the sweet chilli mayo alongside for dipping.

Enjoy!



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.