



Honey Drizzled Bacon Wrapped Halloumi

with Sweet Chilli Mayo

Special Sides 25-30 Minutes

1A



Halloumi



Streaky Bacon



Mayonnaise



Fresh Chilli
Jam



Honey

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kitchen paper, baking tray and bowl.

Ingredients

	Quantity
Halloumi** 7)	250g
Streaky Bacon**	4 rasher
Mayonnaise 8) 9)	1 sachet
Fresh Chilli Jam	25g
Honey	1 sachet
*Not Included **Store in the Fridge	

Nutrition

	Per serving	Per 100g
for uncooked ingredient	191g	100g
Energy (kJ/kcal)	2404 / 575	1259 / 301
Fat (g)	42	22
Sat. Fat (g)	22	11
Carbohydrate (g)	17	9
Sugars (g)	16	8
Protein (g)	34	18
Salt (g)	4.06	2.13

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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Get Prepped

a) Preheat your oven to 200°C. Cut 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. **IMPORTANT:** Cook the bacon thoroughly.

Finish and Serve

a) Meanwhile, pop the **mayo** and **chilli jam** into 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 **honey**. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

c) Carefully transfer to a plate and serve with the **sweet chilli mayo** alongside for dipping.

Enjoy!