



Honey Drizzled Bacon Wrapped Halloumi with Sweet Chilli Mayo

Special Sides 25-30 Minutes

1A



Halloumi



Streaky Bacon



Mayonnaise



Fresh Chilli Jam



Honey

Pantry Items
Oil

Before you start

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

Cooking tools

Kitchen scissors, kitchen paper, baking tray and bowl.

Ingredients

Ingredients	Quantity
Halloumi** 7)	250g
Streaky Bacon**	4 rashers
Mayonnaise 8) 9)	1 sachet
Fresh Chilli Jam	25g
Honey	1 sachet

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	191g 2404/575	100g 1259/301
Fat (g)	41.6	21.8
Sat. Fat (g)	21.5	11.3
Carbohydrate (g)	16.7	8.7
Sugars (g)	15.7	8.2
Protein (g)	33.5	17.6
Salt (g)	4.06	2.13

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

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

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7. Cut the **halloumi** in half (like a book), then slice each **half** lengthways into 4 'chip' shaped pieces.
- Halve the **streaky bacon** widthways (use scissors if easier), then stretch each piece slightly using the back of a knife.
- Pat the **halloumi** and **streaky bacon** dry with kitchen paper.
- 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.

Time to Bake

- Bake the **bacon wrapped halloumi** on the top shelf of your oven until golden, 15-20 mins. **IMPORTANT:** Cook bacon thoroughly.

Finish and Serve

- Meanwhile, pop the **mayo** and **chilli jam** into a small bowl and mix together with a fork until combined.
- 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.
- Carefully transfer to a plate and serve with the **sweet chilli mayo** alongside for dipping.

Enjoy!