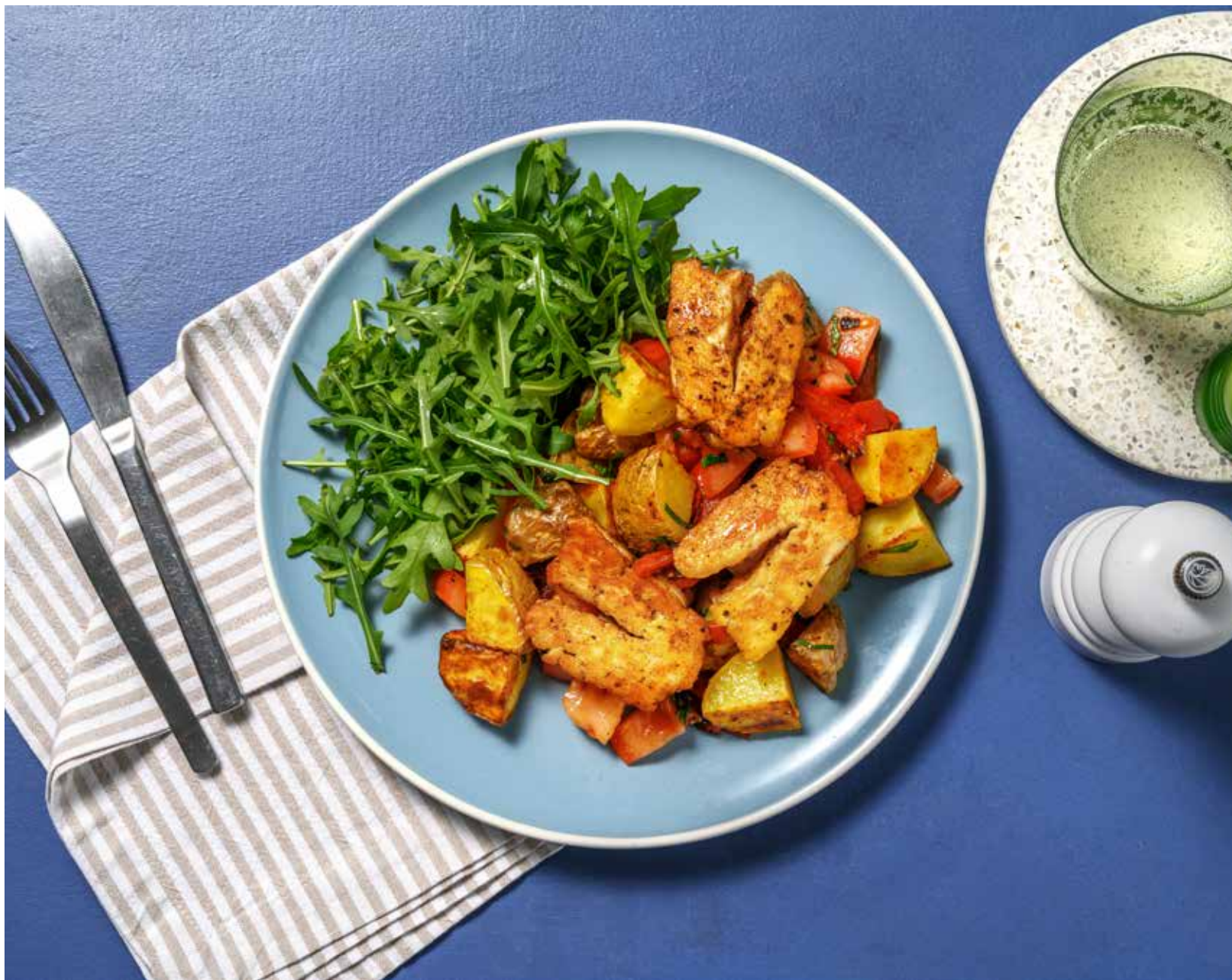




# Honeyed Peri Peri Halloumi Salad with Roast Potatoes, Pepper and Rocket

**Classic** 35-40 Minutes • Very Hot • 1 of your 5 a day • Veggie

21



Potatoes



Bell Pepper



Medium Tomato



Mint



Lemon



Halloumi



Peri Peri  
Seasoning



Honey



Rocket

**Pantry Items**  
Olive Oil

## Before you start

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

## Cooking tools

Baking tray, fine grater, bowl, kitchen paper and frying pan.

## Ingredients

	2P	3P	4P
Potatoes	450g	450g	450g
Bell Pepper***	1	1½	2
Medium Tomato	2	3	4
Mint**	1 bunch	1 bunch	1 bunch
Lemon**	½	1	1
Halloumi** 7)	250g	375g	500g
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Peri Peri Seasoning	½ sachet	¾ sachet	2 sachets
Honey	1 sachets	1½ sachets	2 sachets
Rocket**	40g	60g	80g

\*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	570g	100g
Energy (kJ/kcal)	2976 / 711	522 / 125
Fat (g)	39.5	6.9
Sat. Fat (g)	19.6	3.4
Carbohydrate (g)	57.4	10.1
Sugars (g)	17.4	3.1
Protein (g)	34.1	6.0
Salt (g)	2.86	0.50

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk

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

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://hellofresh.co.uk) or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



1



## Get Roasting

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm chunks (no need to peel). Halve the **pepper** and discard the core and seeds. Slice into thin strips.

Pop the **potatoes** and **pepper** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

**TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until the **potatoes** are golden and **peppers** are soft and slightly charred, 25-35 mins. Turn halfway through.

4



## Spice Up the Halloumi

Remove the **halloumi slices** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.

Discard the water from the bowl and wipe it dry, then add the **peri peri seasoning** to it (use less if you don't like heat).

Add the **halloumi** to the **seasoning** and toss to coat, then set aside.

2



## Prep Time

Meanwhile, halve the **tomatoes** and chop into 2cm chunks. Pick the **mint leaves** from their stalks and roughly chop (discard the stalks). Zest and halve the **lemon**.

Drain the **halloumi**, then cut into slices (3 per person). Place them into a small bowl of **cold water** and leave to soak.

5



## Time to Fry

When 5 mins of roasting time remain, heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once hot, add the **spiced halloumi** and fry until golden, 2-3 mins each side, then remove from the heat.

Drizzle the **fried halloumi** with the **honey** and turn to glaze it all over. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

3



## Mix the Dressing

Add the **lemon zest** and **olive oil for the dressing** (see ingredients for amount) to a large bowl and squeeze in the **lemon juice**. Season with **salt**, **pepper** and a pinch of **sugar** (if you have any).

Stir to combine, then reserve a few **tbsps** of **dressing** for serving in a small bowl.

Add the **tomatoes** and **mint** to the remaining **dressing** in the large bowl, then set aside.

6



## Finish and Serve

When the **peppers** and **potatoes** are cooked, add them to the large bowl of **dressing** and toss together with the **tomatoes** and **mint**.

Spoon your **roasted veg salad** into bowls, then top with the **glazed halloumi slices**.

Serve the **rocket** alongside drizzled with the reserved **dressing**.

## Enjoy!