



Paprika, Lime & Honey Glazed Halloumi Wraps with Garlic Soured Cream Slaw and Cajun Chips

Classic 40 Minutes • Mild Spice • Veggie

22



Potatoes



Cajun Spice Mix



Garlic Clove



Halloumi



Lime



Soured Cream



Coleslaw Mix



Honey



Mild Paprika



Tortilla



Rocket

Before you start

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

Cooking tools, you will need:

Bowl, Baking Tray, Aluminium Foil and Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Cajun Spice	1 sachet	1 sachet	2 sachets
Garlic Clove**	1	2	2
Halloumi** 7)	250g	375g	500g
Lime**	½	½	1
Soured Cream** 7)	75g	120g	150g
Coleslaw Mix**	120g	180g	240g
Honey	1 sachet	1 sachet	2 sachets
Mild Paprika	1 sachet	1 sachet	2 sachets
Tortilla 13)	6	9	12
Olive Oil for the Dressing*	1 tbsp	1 tbsp	2 tbsp
Rocket**	20g	30g	40g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	594g	100g
Energy (kJ/kcal)	4324/1034	728/174
Fat (g)	50	8
Sat. Fat (g)	27	5
Carbohydrate (g)	110	19
Sugars (g)	16	3
Protein (g)	40	7
Salt (g)	3.69	0.62

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

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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Cook the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips.

Pop the **chips** onto a large baking tray. Drizzle with **oil**, sprinkle over the **Cajun spice mix** and season with **salt** and **pepper**. Toss to coat then spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through.



Fry the Halloumi

10 mins before the **chips** are ready, remove the **halloumi slices** from the **cold water**, pop them a plate lined with kitchen paper and pat them dry.

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side.

Once cooked, remove from the heat. Pop the **honey**, **lime zest** and **paprika** into the pan. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min. Stir to coat the **halloumi** in the **glaze**.



Get Prepped

Peel the **garlic**, pop it into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Roast in the oven until soft, 10-12 mins.

Meanwhile, cut the **halloumi** into 3 slices per person, place them into a small bowl of **cold water** and leave to soak.

Zest and halve the **lime**. Pop the **soured cream** into a large bowl.



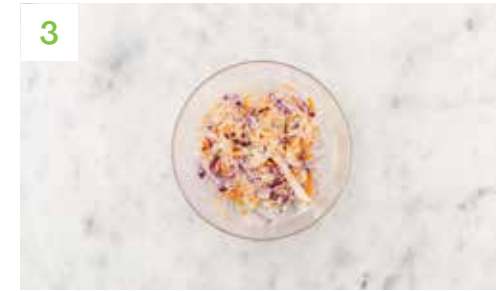
Ready to Wrap

Just before you are ready to serve, pop the **tortillas** into the oven to warm through, 1-2 mins.

Cut the **halloumi slices** in half lengthways (into fingers).

Pour the **olive oil** (see ingredients for amount) into another bowl and season with **lime juice**, **salt** and **pepper**.

Pop the **rocket** into the bowl and toss to coat.



Dress the Slaw

Once the **garlic** is cooked, remove from the foil and mash with a fork.

Add the **roasted garlic** to the **soured cream** and mix well. Season to taste with **lime juice**, **salt** and **pepper**.

Add the **coleslaw mix** to the bowl and toss to coat.



Assemble and Serve

When ready, pop the warmed **tortillas** onto your plates.

Divide the **rocket** between them and top with the **slaw** then the **halloumi fingers**.

Fold in the sides of your **wraps** tightly and serve with the **Cajun chips** alongside.

Enjoy!