



Everything  
But The Chef

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## Crispy Haloumi with Spiced Herb Potatoes

There's gold in that there dish! Check out those herbed up potatoes – cover in a veritable gold dust of zingy citrus, spice and fragrant herbs. And look over there – why, if it isn't golden blocks of tasty crisped up haloumi. We're rich I tells ya, rich! Eat 'em up cowboy.



Prep: 10 mins

Cook: 15 mins

Total: 25 mins



level 1



Potatoes



Red Onion



Long Chilli



Mint






Parsley




Lemon



Haloumi

2P	4P	Ingredients
450 g	900 g	potatoes, quartered
1/2	1	red onion, finely diced  <b>A</b>
1	2	long chilli, deseeded & finely diced
1 tbs	2 tbs	mint, finely chopped 
1 tbs	2 tbs	parsley, finely chopped 
1 block	2 blocks	haloumi, sliced
1	2	lemon, zested & juiced
3 tbs	6 tbs	olive oil *

 May feature in another recipe

\* Good to have at home

#### Nutrition per serving

Energy	2010	Kj
Protein	25.6	g
Fat, total	26.5	g
-saturated	12.5	g
Carbohydrate	30.2	g
-sugars	6.8	g

#### Measuretool

0 cm	1 cm	2 cm



**1** Bring a large pot of salted water to boil. Add the **potatoes** and cook for **12 minutes** or until just cooked (check by piercing with a knife to see if it feels soft all the way through). While the potatoes are boiling, this is a great chance to get the chopping done for the **onion, chilli, mint, and parsley**. We want everything nice and fine so that it coats the potatoes. Once the potatoes have cooked, remove them from the water and strain.



**2** Heat some olive oil in a pan over a high heat. Place the **haloumi** in the pan, it will look very watery to begin with but don't be concerned, continue to cook the haloumi for **2-3 minutes** per side or until they turn golden brown.



**3** For the salad, place the onion, chilli, mint, parsley, **lemon zest**, half of the **lemon juice**, and the **olive oil** in a large salad bowl. Add the warm potatoes to the bowl and toss well. Season with **salt and pepper**.



**4** Divide the warm potato salad between plates and serve your haloumi on the side with a good drizzle of lemon juice.

**Did you know?** Mint gets its name from Menthe a Greek mythical character.