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## Haloumi Salad with Chimmichurri Dressing

Fear not! This is not your average hump-day salad. We've dressed this veggie winner up with both haloumi and a Chimmichurri to really spice things up. Filled with herbs and green vegetables, it's time to wind down, relax with a glass of red or white, and enjoy the balance of flavours in this fragrant, crisp and delicious fare.



**Prep:** 10 mins



**Cook:** 20 mins



**Total:** 30 mins



*one pan wonder*



level 1

### Pantry Items



Olive Oil



Red Wine Vinegar



Parsley



Coriander



Brown Onion



Garlic



Lime



Long Green Chilli



Lebanese Bread



Zucchini



Haloumi



Apple



Mixed Salad Leaves

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| 2P      | 4P        | Ingredients                                  |   |
|---------|-----------|--|---|
| 1 bunch | 2 bunches | parsley, roughly chopped                     | 🌿 |
| ½ bunch | 1 bunch   | coriander, roughly chopped                   | ⊕ |
| ¼       | ½         | brown onion, finely chopped                  | ⊕ |
| ½ clove | 1 clove   | garlic, peeled & crushed                     | ⊕ |
| ½       | 1         | lime, zested & juiced                        | ⊕ |
| 1       | 2         | long green chilli, deseeded & finely chopped |   |
| 1 tbs   | 2 tbs     | olive oil *                                  |   |
| 1 tbs   | 2 tbs     | red wine vinegar *                           |   |
| 1       | 2         | Lebanese bread                               |   |
| 1       | 2         | zucchini, cut lengthways into ribbons        | 🌿 |
| 1 block | 2 blocks  | haloumi, cut into 5 mm thick slices          |   |
| 1       | 2         | apple, unpeeled & thinly sliced              |   |
| ½ bag   | 1 bag     | mixed salad leaves, washed                   | ⊕ |

⊕ Ingredient features in another recipe

\* Pantry Items

🌿 Pre-preparation

#### Nutrition per serve

|              |      |    |
|--------------|------|----|
| Energy       | 2250 | Kj |
| Protein      | 25.7 | g  |
| Fat, total   | 32.5 | g  |
| -saturated   | 16.9 | g  |
| Carbohydrate | 32   | g  |
| -sugars      | 15.5 | g  |
| Sodium       | 1350 | mg |



**You will need:** *chef's knife, chopping board, garlic crusher, blender/food processor, zester, large chargrill pan, plate, and a large bowl.*

**1** Preheat oven to **200°C/180°C** fan forced.

**2** In a blender or food processor combine the **parsley, coriander, brown onion, garlic, lime zest, lime juice, long green chilli, olive oil** and **red wine vinegar**. Blend until well combined. Season to taste with **salt** and **pepper**. If you don't have a blender or food processor finely chop all of the ingredients and then mix them together.

**3** Place the **Lebanese bread** in the oven and cook for **3-5 minutes** or until crispy. Break into shards and set aside.

**4** Meanwhile, heat a large chargrill pan over a medium-high heat. Lightly spray with olive oil and cook the **zucchini** for **2 minutes** on each side or until chargrilled. Remove and set aside. Add the **haloumi slices** and cook for **1-2 minutes** on each side or until golden.

**5** In a large bowl, combine the **apple, mixed salad leaves, zucchini, and Lebanese bread shards**. Gently fold through the haloumi slices.

**6** Divide the salad between plates and drizzle with the chimmichurri dressing.

**Tip:** If you have remaining chimmichurri dressing, you can keep it in a glass jar in the fridge for up to 2 days.

**Did you know?** Chimmichurri dressing originates from Argentina, and is often billed as Argentina's 'barbecue sauce'.

