



# American BBQ Haloumi

with Corn Slaw & Sweet Potato Wedges

Grab your Meal Kit with this symbol



Sweet Potato



Corn



Haloumi



Spring Onion



Lemon



Dijon Mustard



Mayonnaise



Slaw Mix



All-American Spice Blend



Long Red Chilli (Optional)



Hands-on: 25-35 mins

Ready in: 30-40 mins



Spicy (optional long red chilli)



Naturally gluten-free

*Not suitable for Coeliacs*

Vegetarians don't need to miss out on the smokey flavours of the American South with this flavour-packed BBQ haloumi, plus all the fixins! Enjoy a taste of the good ol' USA right here.

## Pantry items

Olive Oil



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Oven tray lined with baking paper · Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
corn	1 cob	2 cobs
haloumi	1 block	2 blocks
spring onion	2 stems	4 stems
lemon	½	1
Dijon mustard	1 tub (15g)	2 tubs (30g)
mayonnaise	1 packet (40g)	2 packets (80g)
slaw mix	1 bag (150g)	1 bag (300g)
All-American spice blend	1 sachet	2 sachets
long red chilli (optional)	1	2

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	2769kJ (661Cal)	527kJ (125Cal)
Protein (g)	25.5g	4.9g
Fat, total (g)	37.8g	7.2g
- saturated (g)	15.6g	3g
Carbohydrate (g)	48.3g	9.2g
- sugars (g)	24.8g	4.7g
Sodium (mg)	1657mg	316mg

### Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 1. Roast the sweet potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm wedges. Place the **sweet potato** on an oven tray lined with baking paper, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then roast until tender, **25-30 minutes**.

**TIP:** Cut the sweet potato to the correct size so it cooks in the allocated time.



## 4. Make the slaw

Slice the **lemon** (see ingredients list) into wedges. In a large bowl, combine the **Dijon mustard**, **mayonnaise** and a **squeeze** of **lemon juice**. Add the **slaw mix**, **spring onion** and **charred corn**. Gently toss to coat in the **dressing**.



## 2. Get prepped

While the sweet potato is roasting, slice the kernels off the **corn** cob. Cut the **haloumi** through the centre into 2 thin pieces, then slice each piece in half. Place the **haloumi** slices in a small bowl of cold water and set aside to soak for **5 minutes**. Thinly slice the **spring onion**.

**TIP:** Soaking the haloumi helps mellow out the saltiness!



## 3. Char the corn

Heat a large frying pan over a high heat. Add the **corn kernels** and cook, tossing, until golden and lightly charred, **4-5 minutes**.

**TIP:** Cover with a lid to stop the kernels jumping out of the pan.



## 5. Cook the haloumi

Once the sweet potato has **5 minutes** cook time remaining, drain the **haloumi** slices and pat dry. In a medium bowl, combine the **haloumi**, **All-American spice blend** and a **drizzle** of **olive oil**. Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Cook the **spiced haloumi** until golden, **2 minutes** each side.

**TIP:** Keep an eye on the haloumi as the spice blend will char quickly.



## 6. Serve up

Thinly slice the **long red chilli** (if using). Divide the corn slaw, sweet potato wedges and American BBQ haloumi between plates. Garnish with the long red chilli (if using). Serve with the remaining lemon wedges.

**Enjoy!**