



BASIL HALOUMI NIÇOISE SALAD

with Lemon Pepper Potatoes



Pump up the flavour of your potatoes with lemon pepper



Potato



Lemon Pepper Spice Blend



Green Beans



Tomato



Cos Lettuce



Dijon Mustard



Basil Haloumi



Hands-on: **25 mins**

Ready in: **30 mins**



Naturally gluten-free

Not suitable for Coeliacs

Have you met our new friend, basil haloumi? It has all the squeaky cheesiness of regular haloumi, but with the subtle addition of basil for some fresh flavour. Here it stars in a vegetarian take on France's favourite salad for a taste of Europe in a bowl!

Pantry Staples: Olive Oil, Eggs, Honey, Vinegar (White Wine Or Red Wine)

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, oven tray** lined with **baking paper, medium saucepan, slotted spoon, two large bowls** and **medium frying pan**.



1 ROAST THE POTATOES

Preheat the oven to **220°C/200°C fan-forced**. Bring a medium saucepan of water to the boil. Cut the **potato** (unpeeled) into 1cm chunks. **TIP:** *Cut the potato to the correct size so it cooks in the allocated time.* Place the potato on an oven tray lined with baking paper. **Drizzle** with **olive oil** and add the **lemon pepper spice blend** and a **pinch** of **salt**. Toss to coat, then roast for **25-30 minutes** or until tender.



2 GET PREPPED

While the potatoes are roasting, trim the **green beans** and cut into thirds. Roughly chop the **tomato**. Shred the **cos lettuce**. Gently place the **eggs** into the saucepan of boiling water using a large slotted spoon. Reduce to a gentle simmer and cook for **6-7 minutes**. **TIP:** *Cook for 6 minutes if you like your yolk medium, or 7 minutes if you prefer your yolk hard.* In the last **2 minutes**, add the green beans. Transfer the eggs and beans to a large bowl of iced water. Once cool, peel the eggs.



3 MAKE THE DRESSING

In a large bowl, combine the **Dijon mustard, honey, vinegar** and **olive oil (2 tbs for 2 people / 4 tbs for 4 people)**. Season to taste with **salt** and **pepper**, then mix well to combine.



4 MAKE THE SALAD

Transfer the **tomato, cos lettuce** and **green beans** to the bowl with the dressing. **TIP:** *Toss the salad just before serving to keep the leaves crisp.*



5 COOK THE HALOUMI

Cut the **basil haloumi** into 2cm chunks. In a medium frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the haloumi and cook for **2 minutes** on each side, or until golden brown.



6 SERVE UP

Slice the eggs in half. Divide the niçoise salad between plates and top with the basil haloumi, potatoes and eggs.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
potato	2	4
lemon pepper spice blend	1 sachet	2 sachets
green beans	1 bag (100 g)	1 bag (200 g)
tomato	2	4
cos lettuce	1 bag	2 bags
eggs*	2	4
Dijon mustard	1 tub (15 g)	2 tubs (30 g)
honey*	1 tsp	2 tsp
vinegar* (white wine or red wine)	2 tsp	1 tbs
basil haloumi	1 block (180 g)	2 blocks (360 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2730kJ (652Cal)	494kJ (118Cal)
Protein (g)	33.8g	6.1g
Fat, total (g)	40.9g	7.4g
- saturated (g)	17.1g	3.1g
Carbohydrate (g)	34.0g	6.2g
- sugars (g)	7.7g	1.4g
Sodium (g)	1150mg	208mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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