

Crumbed Haloumi Tacos

with Pickled Onion & Smokey Aioli

Grab your Meal Kit
with this symbol



Red Onion



Haloumi



Cucumber



Tomato



Cos Lettuce



Aussie Spice
Blend



Panko Breadcrumbs



Mini Flour
Tortillas



Smokey Aioli

 Hands-on: **15-25 mins**
Ready in: **25-35 mins**

You'll be smiling all the way to the table when you dish up these show-stopping tacos. Fill them with squeaky crumbed haloumi, pickled onion and salad and enjoy the state of supreme bliss that follows!

Pantry items

Olive Oil, White Wine Vinegar, Egg

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	½	1
white wine vinegar*	¼ cup	½ cup
haloumi	1 block	2 blocks
cucumber	1	2
tomato	1	2
cos lettuce	1 head	2 heads
Aussie spice blend	1 sachet	2 sachets
egg*	1	2
panko breadcrumbs	1 packet	2 packets
mini flour tortillas	6	12
smokey aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3807kJ (909Cal)	689kJ (164Cal)
Protein (g)	35.6g	6.4g
Fat, total (g)	51.4g	9.3g
- saturated (g)	16.3g	3g
Carbohydrate (g)	71.9g	13g
- sugars (g)	13.6g	2.5g
Sodium (mg)	1699mg	308mg

Allergens

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

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



Pickle the onion

Thinly slice the **red onion** (see ingredients). In a small bowl, combine the **red onion**, **white wine vinegar** and a good pinch of **sugar** and **salt**. Add just enough **water** to cover the onion completely and stir to coat. Set aside.



Get prepped

Cut the **haloumi** into 1cm-thick strips. Place the **haloumi** slices in a medium bowl of cold water and set aside to soak for **5 minutes**. Thinly slice the **cucumber** into thin sticks. Finely chop the **tomato**. Finely shred the **cos lettuce**. Combine the **tomato** and **cos lettuce** in a large bowl and set aside.

TIP: Soaking the haloumi helps mellow out the saltiness.



Crumb the haloumi

Pat dry the **haloumi**. In a shallow bowl, combine the **Aussie spice blend** and a good pinch of **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **haloumi** into the **Aussie spice blend**, then into the **egg**, and finally in the **panko breadcrumbs**. Transfer to a plate.



Cook the haloumi

Heat a large frying pan over a medium-high heat with enough **olive oil** to coat the base. When the oil is hot, cook the **haloumi** until golden brown, **2 minutes** each side. Transfer the **haloumi** to a plate lined with paper towel.

TIP: Turn the haloumi carefully to stop the crumb from breaking!



Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or microwave for **10 second** bursts, or until warmed through. Add **pickling liquid** (1 tsp for 2 people / 2 tsp for 4 people), a drizzle of **olive oil** and a pinch of **salt** and **pepper** to the **salad** and toss to combine. Drain the **pickled onion**.



Serve up

Bring everything to the table to serve. Build your tacos by spreading **smokey aioli** over the tortillas and topping with some cos lettuce salad, cucumber, haloumi and pickled red onion.

Enjoy!