



# Garlicky Crumbed Haloumi & Sweet Potato Fries

with Charred Corn Slaw & Garlic Aioli

Grab your Meal Kit with this symbol



Sweet Potato



Sweetcorn



Garlic & Herb Seasoning



Panko Breadcrumbs



Celery



Haloumi



Slaw Mix



Ranch Dressing



Garlic Aioli

Prep in: 20-30 mins  
Ready in: 30-40 mins

Let's hear it for haloumi! Give this versatile vegetarian protein the respect it deserves by coating it in a garlic and herb-laced panko crumb, which will get golden and crisp in the pan - a lovely textural contrast against the the delightfully squeaky cheese.

### Pantry items

Olive Oil, Plain Flour, 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

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
sweetcorn	1 tin (125g)	1 tin (300g)
haloumi	1 packet	2 packets
<b>plain flour*</b>	1 tsp	2 tsp
garlic & herb seasoning	1 medium sachet	1 large sachet
<b>egg*</b>	1	2
panko breadcrumbs	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
celery	1 stalk	2 stalks
ranch dressing	1 packet	2 packets
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3468kJ (829Cal)	633kJ (151Cal)
Protein (g)	33.1g	6g
Fat, total (g)	47g	8.6g
- saturated (g)	16.7g	3g
Carbohydrate (g)	64.9g	11.8g
- sugars (g)	20.8g	3.8g
Sodium (mg)	1885mg	344mg

The quantities provided above are averages only.

## 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



## Bake the sweet potato fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until tender, **20-25 minutes**.

**TIP:** If your oven tray is crowded, divide between two trays.

2



## Char the corn

- Meanwhile, drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**.
- Transfer to a medium bowl.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.

3



## Crumb the haloumi

- Cut **haloumi** into 1cm-thick slices.
- In a shallow bowl, combine the **plain flour** and **garlic & herb seasoning**.
- In a second shallow bowl, whisk the **egg**.
- In a third shallow bowl, place **panko breadcrumbs**.
- Dip **haloumi** slices into the **flour mixture** to coat, then into the **egg**, and finally in the **breadcrumbs**. Set aside on a plate.

4



## Make the slaw

- Thinly slice **celery**.
- To the bowl with the charred **corn**, add **shredded cabbage mix**, **celery** and **ranch dressing**.
- Toss to combine. Season to taste.

5



## Cook the haloumi

- When the fries have **5-10 minutes** remaining, return frying pan to medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, cook **haloumi** until golden brown, **2 minutes** each side.
- Transfer to a paper towel-lined plate.

6



## Serve up

- Divide garlicky crumbed haloumi, sweet potato fries and charred corn slaw between plates.
- Serve with **garlic aioli**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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