



Haloumi & Olive Traybake

with Veggies & Creamy Pesto Dressing

Grab your Meal Kit with this symbol



Garlic



Sweet Potato



Capsicum



Beetroot



Brown Onion



Dried Oregano



Haloumi



Kalamata Olives



Baby Spinach Leaves



Creamy Pesto Dressing

Hands-on: 15-25 mins
 Ready in: 35-45 mins

Naturally gluten-free
Not suitable for Coeliacs

This colourful meal combines veggies and haloumi to create a wonderful combo of salty and sweet. Then when you add olives in the mix, the result is a Mediterranean inspired bowl with loads of flavour!

Pantry items

Olive Oil, Balsamic Vinegar

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

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
sweet potato	2	4
capsicum	1	2
beetroot	1	2
brown onion	1	2
dried oregano	1 sachet	2 sachets
balsamic vinegar*	1 tbs	2 tbs
haloumi	1 block	2 blocks
kalamata olives	1 packet	2 packets
baby spinach leaves	1 bag (30g)	1 bag (60g)
creamy pesto dressing	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3196kJ (763Cal)	468kJ (111Cal)
Protein (g)	27.5g	4g
Fat, total (g)	46.2g	6.8g
- saturated (g)	16.7g	2.4g
Carbohydrate (g)	52.7g	7.7g
- sugars (g)	33.1g	4.8g
Sodium (mg)	1512mg	221mg

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.



Get prepped

Preheat the oven to **240°C/220°C fan-forced**. Finely chop the **garlic**. Cut the **sweet potato** (unpeeled) into 2cm chunks. Cut the **capsicum** into thin strips. Cut the **beetroot** into 1cm chunks. Cut the **brown onion** into 2cm wedges.



Roast the veggies

Divide the **veggies, garlic, dried oregano** and **balsamic vinegar** between two oven trays lined with baking paper. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then bake for **15 minutes**.



Prep the haloumi

While the veggies are roasting, cut the **haloumi** into 2cm chunks. Place the **haloumi** in a small bowl of **cold water** and set aside to soak for **5 minutes**.

TIP: Soaking the haloumi helps mellow out the saltiness!



Add the haloumi and olives

After the veggies have been in the oven for **15 minutes**, remove the **haloumi** from the water and pat dry. Scatter the **haloumi** chunks and **kalamata olives** over both trays and toss to combine. Return to the oven until the veggies are tender and the haloumi is golden, **8-10 minutes**.



Bring it all together

When the **veggies** are done, transfer the **veggies** and **haloumi** to a bowl and allow to cool slightly. Add the **baby spinach leaves** and toss to coat. Season to taste with **pepper**.



Serve up

Divide the haloumi and veggie traybake between bowls. Spoon over the **creamy pesto dressing** to serve.

Enjoy!