

# Herby Haloumi & Roasted Potato Tacos

with Caramelised Onion & Garlic Aioli

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Brown Onion



Garlic



Cucumber



Tomato



Cos Lettuce



Haloumi



Mini Flour Tortillas



Garlic Aioli

 Hands-on: 20-30 mins  
Ready in: 35-45 mins

Roast potatoes are often left to the side of a dish, but we've given them a starring role tonight. Complete with a garlicky, golden coating, they work a treat with squeaky, salty, herby haloumi for a veggie taco filling that will leave you wanting more.

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar



## 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
potato	1	2
garlic & herb seasoning	1 medium sachet	2 medium sachets
brown onion	1	2
garlic	1 clove	2 cloves
cucumber	1	2
tomato	1	2
cos lettuce	½ head	1 head
haloumi	1 packet	2 packets
water*	1 tbs	2 tbs
balsamic vinegar*	1 tbs	2 tbs
brown sugar*	2 tsp	1 tbs
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3675kJ (878Cal)	622kJ (148Cal)
Protein (g)	30.4g	5.1g
Fat, total (g)	50.5g	8.6g
- saturated (g)	16.3g	2.8g
Carbohydrate (g)	69.9g	11.8g
- sugars (g)	18.3g	3.1g
Sodium (mg)	1705mg	289mg

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



## Roast the potato

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** into small chunks. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and sprinkle over 1/2 the **garlic & herb seasoning**. Toss to coat. Roast until tender, **20-25 minutes**.

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

2



## Get prepped

While the potato is roasting, thinly slice the **brown onion**. Finely chop the **garlic**. Slice the **cucumber** into thin sticks. Thinly slice the **tomato** into half-moons. Shred the **cos lettuce** (see ingredients). Cut the **haloumi** into 1cm strips.

3



## Caramelize the onion

In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Cook the **onion**, stirring, until softened, **5-6 minutes**. Add the **water**, **balsamic vinegar** and **brown sugar**, stirring to combine. Cook until dark and sticky, **3-5 minutes**. Transfer to a small bowl.

4



## Flavour the haloumi

While the onion is caramelising, combine the **garlic**, a drizzle of **olive oil** and remaining **garlic & herb seasoning** in a medium bowl. Season with **pepper**. Add the **haloumi** and toss to coat.

5



## Cook the haloumi

Wash and dry the frying pan, then return to a medium-high heat with a drizzle of **olive oil**. When the oil is hot, cook the **haloumi** until golden brown, **1-2 minutes** each side. Meanwhile, microwave the **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

6



## Serve up

Spread some **garlic aioli** on the base of each tortilla, then fill with the cos lettuce, roast potato, cucumber, tomato, caramelised onion and herby haloumi. Drizzle with the remaining garlic aioli to serve.

Enjoy!

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