



# SYD+MEL VERSION



Mexican Fiesta Spice Blend



Mild Chipotle Sauce



Baby Spinach Leaves



Flaked Almonds



Cauliflower, Carrot & Zucchini Mix




Haloumi

Prep in: 10-20 mins  
Ready in: 25-35 mins



Carb Smart

 Naturally Gluten-Free  
*Not suitable for coeliacs*

Haloumi takes centre stage in this Mexican-style dish, which comes together in four simple steps thanks to a few shortcut ingredients: pre-chopped veg, a trusty spice blend for a bit of heat, and our mild chipotle sauce, which, with a bit of honey, creates a gorgeous glaze which works a treat against the salty, squeaky cheese.

### Pantry items

Olive Oil, Honey, White Wine 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

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
cauliflower, carrot & zucchini mix	1 medium packet	1 large packet
Mexican Fiesta spice blend 	1 medium sachet	1 large packet
haloumi	1 packet	2 packets
<b>honey*</b>	½ tbs	1 tbs
mild chipotle sauce	1 packet	2 packets
baby spinach leaves	1 small bag	1 medium bag
<b>white wine vinegar*</b>	drizzle	drizzle
flaked almonds	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1660kJ (397Cal)	411kJ (98Cal)
Protein (g)	23.6g	5.8g
Fat, total (g)	24.2g	6g
- saturated (g)	14.1g	3.5g
Carbohydrate (g)	19.8g	4.9g
- sugars (g)	13.5g	3.3g
Sodium (mg)	2037mg	504mg
Dietary Fibre (g)	7.4g	1.8g

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 veggies

- Preheat oven to **240°C/220°C fan-forced**.
- **SPICY!** You may find the spice blend hot! Add less if you're sensitive to heat. Place **cauliflower, carrot & zucchini mix** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **Mexican Fiesta spice blend** and season with **salt**. Toss to coat. Roast until slightly tender, **25-30 minutes**.

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

3



## Toss the veggies

- To the roast **veggie** tray, add **baby spinach leaves** and a drizzle of **white wine vinegar**.
- Toss to combine.

2



## Cook the honey-chipotle haloumi

- When the veggies have **10 minutes** remaining, cut **haloumi** into 1cm-thick slices. Set aside.
- **SPICY!** *Chipotle is a mild sauce, but use less if you're sensitive to heat.* In a small bowl, combine the **honey** and **mild chipotle sauce**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **haloumi** until golden brown, **1-2 minutes** each side.
- Reduce heat to medium. Add **honey-chipotle glaze**, turning **haloumi** to coat, until fragrant, **1 minute**.

4



## Serve up

- Divide Mexican veggie toss between bowls. Top with honey-chipotle haloumi, spooning over any remaining glaze from the pan.
- Sprinkle with **flaked almonds** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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