















Middle Eastern Chicken Mezze

with Honey-Glazed Haloumi, Dukkah Flatbreads & Salsa

TASTE TOURS

Grab your Meal Kit with this symbol



-  Chermoula Spice Blend
-  Chicken-Style Stock Powder
-  Half Chicken
-  Red Onion
-  Haloumi
-  Lemon
-  Garlic
-  Snacking Tomatoes
-  Cucumber
-  Mint
-  Dukkah
-  Flatbread
-  Babaganoush
-  Garlic Sauce

Prep in: 25-35 mins
Ready in: 50-60 mins

Eat Me Early

From the chermoula-spiced chicken to the garlic, lemon and honey-spiked haloumi, there's a lot to love in this weekend-worthy recipe. The refreshing salsa adds a pop of colour and cuts through the richness, while the nutty flatbreads are the perfect vessel for a feast of tasty treats where every bite is different!

Pantry items

Olive Oil, White Wine Vinegar, Honey

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chermoula spice blend	1 medium sachet	1 large sachet
chicken-style stock powder	1 medium sachet	1 large sachet
water*	1 tbs	2 tbs
half chicken	1 packet	2 packets
red onion	½	1
white wine vinegar*	¼ cup	½ cup
haloumi	1 packet	2 packets
lemon	½	1
garlic	1 clove	2 cloves
honey*	1 tbs	2 tbs
snacking tomatoes	1 punnet	2 punnets
cucumber	1	2
mint	1 bag	1 bag
dukkah	1 medium sachet	1 large sachet
flatbread	4	8
babaganoush	1 packet	2 packets
garlic sauce	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6243kJ (1492Cal)	690kJ (165Cal)
Protein (g)	104.2g	11.5g
Fat, total (g)	92.6g	10.2g
- saturated (g)	30.1g	3.3g
Carbohydrate (g)	58.5g	6.5g
- sugars (g)	16.5g	1.8g
Sodium (mg)	3097mg	342mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Cook the chicken

- Preheat oven to **240°C/220°C fan-forced**.
- In a small bowl, combine **chermoula spice blend**, **chicken-style stock powder** and the **water**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **half chicken**, skin-side down first, until browned, **4-5 minutes** each side.
- Transfer seared **chicken** to a lined oven tray, then spread with the chermoula mixture.
- Roast **chicken** until cooked through, **25-30 minutes**. Set aside to rest.

TIP: Chicken is cooked through when it's no longer pink inside.

4



Make the dukkah flatbreads

- In a third small bowl, combine **dukkah** and a drizzle of **olive oil**.
- Drizzle or brush each **flatbread** with the **dukkah oil**.
- Wipe out frying pan, then return to medium-high heat. Cook **dukkah flatbreads** until golden and warmed through, **1-2 minutes** each side. Transfer to a plate.

TIP: Cook the flatbreads in batches if your pan is getting crowded.

2



Pickle the onion

- While the chicken is in the pan, thinly slice **red onion** (see ingredients).
- In a medium bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Scrunch sliced **onion** in your hands, then add to the **pickling liquid**.
- Add just enough **water** to cover **onion**. Set aside.

5



Cook the haloumi

- Wipe out frying pan, then return to medium-high heat with a drizzle of **olive oil**. Cook haloumi until golden brown, **1-2 minutes** each side.
- Reduce heat to medium, then add the **honey glaze mixture**. Cook, turning **haloumi** halfway through, until fragrant, **1-2 minutes**.
- Meanwhile, drain **pickled onion**.
- To the bowl with the **pickled onion**, add **tomatoes**, **cucumber** and **mint**. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to combine.

3



Get prepped

- While the chicken is roasting, cut **haloumi** into 1cm-thick slices.
- Zest **lemon** to get a good pinch, then slice **lemon** into wedges. Finely chop **garlic**.
- In a second small bowl, combine **lemon zest**, a squeeze of **lemon juice**, the **honey** and **garlic**. Set aside.
- Halve **snacking tomatoes**. Roughly chop **cucumber**. Pick and roughly chop **mint** leaves. Set aside.

6



Serve up

- Divide Middle Eastern chicken, honey-glazed haloumi and dukkah flatbreads between plates. Spoon over some salsa.
- Serve with **babaganoush** and **garlic sauce**. Enjoy!

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