Quick American BBQ Haloumi with Corn Slaw & Sweet Potato Wedges

Grab your Meal Kit with this symbol











Sweetcorn

Sweet Potato



Celery



Haloumi





Garlic Aioli

Dijon Mustard



Slaw Mix



All-American Spice Blend

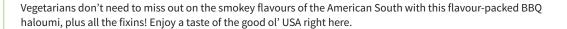


Long Chilli (Optional)

Prep in: 15-25 mins Ready in: 30-40 mins Naturally Gluten-Free

Not suitable for coeliacs

Spicy (optional long chilli)



Pantry items Olive Oil

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
sweet potato	2	4
sweetcorn	1 tin (125g)	1 tin (300g)
celery	1 stalk	2 stalks
haloumi	1 packet	2 packets
Dijon mustard	1 packet	2 packets
garlic aioli	1 large packet	2 large packets
slaw mix	1 small bag	1 large bag
All-American spice blend	1 medium sachet	1 large sachet
long chilli (optional)	1	2

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3292kJ (787Cal)	672kJ (161Cal)
Protein (g)	26.1g	5.3g
Fat, total (g)	53.7g	11g
- saturated (g)	16.2g	3.3g
Carbohydrate (g)	47g	9.6g
- sugars (g)	23.9g	4.9g
Sodium (mg)	1707mg	348mg

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.



Bake the wedges

- Preheat oven to 240°/220°C fan-forced.
- Cut sweet potato into wedges. Place on a lined oven tray. Drizzle with olive
 oil, season with salt and toss to coat.
- · Roast until tender, 25-30 minutes.

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



Cook the haloumi & make the slaw

- In a large bowl, combine Dijon mustard and 1/2 the garlic aioli. Add slaw mix, celery and charred corn. Toss to coat.
- In a medium bowl, combine All-American spice blend and a drizzle of olive oil. Add haloumi, turning to coat.
- Return frying pan to medium-high heat with a drizzle of olive oil. Cook haloumi until golden brown, 1-2 minutes each side.

TIP: Keep an eye on the haloumi as the spice blend will char quickly.



Get prepped & char the corn

- Meanwhile, drain sweetcorn. Finely chop celery.
- Place your hand flat on top of haloumi and slice through the centre to get two thin pieces, then slice each piece in half.
- Heat a large frying pan over high heat. Cook corn kernels, tossing occasionally, until lightly charred, 4-5 minutes.

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



Serve up

- Thinly slice long chilli (if using).
- Divide American BBQ haloumi, corn slaw and sweet potato wedges between plates.
- Garnish with chilli. Serve with remaining garlic aioli.

Enjoy!