



Quick American BBQ Haloumi

with Corn Slaw & Sweet Potato Wedges

Grab your Meal Kit with this symbol



Sweet Potato



Sweetcorn



Celery



Haloumi



Dijon Mustard



Garlic Aioli



Slaw Mix



All-American Spice Blend



Long Chilli (Optional)

Prep in: **15-25 mins**
Ready in: **30-40 mins**



Spicy (optional long chilli)

Naturally Gluten-Free
Not suitable for coeliacs

Vegetarians don't need to miss out on the smoky flavours of the American South with this flavour-packed BBQ haloumi, plus all the fixins! Enjoy a taste of the good ol' USA right here.

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.

1



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.

3



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.

2



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.

4



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!