



American BBQ Haloumi

with Corn Slaw & Sweet Potato Wedges

Grab your Meal Kit with this symbol



Sweet Potato



All-American Spice Blend



Sweetcorn



Long Chilli (Optional)



Parsley



Haloumi



Dijon Mustard



Mayonnaise



Slaw Mix

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

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

Pantry items

Olive Oil, Honey

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
All-American spice blend	1 medium sachet	1 large sachet
haloumi	1 packet	2 packets
sweetcorn	1 medium tin	1 large tin
honey*	½ tbs	1 tbs
Dijon mustard	1 packet	2 packets
mayonnaise	1 large packet	2 large packets
slaw mix	1 small bag	1 large bag
long chilli  (optional)	1	2
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3347kJ (800Cal)	655kJ (157Cal)
Protein (g)	25.2g	4.9g
Fat, total (g)	55.7g	10.9g
- saturated (g)	17.3g	3.4g
Carbohydrate (g)	47.5g	9.3g
- sugars (g)	26g	5.1g
Sodium (mg)	2019mg	395mg

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

2022 | CW42



1



Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into wedges.
- Place **wedges** on a lined oven tray. Sprinkle over 1/2 of the **All-American spice blend**. Drizzle with **olive oil** and toss coat.
- Roast until tender, **25-30 minutes**.

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

3



Cook the haloumi & toss the slaw

- Drain **haloumi** and pat dry. In a medium bowl, combine the remaining **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.
- Reduce heat to medium. Add the **honey**, turning **haloumi** to coat, until fragrant, **1-2 minutes**. Remove pan from heat.
- To the bowl with the **corn**, add **Dijon mustard** and 1/2 the **mayonnaise**. Add **slaw mix**. Toss to coat.

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

2



Get prepped and char the corn

- Meanwhile, cut **haloumi** into 1cm-thick slices. In a medium bowl, add **haloumi** and cover with **water**.
- Drain the **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a large bowl.

TIP: Cover the pan with a lid if the 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.
- Tear over **parsley**. Garnish with chilli. Serve with remaining mayo. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate