




### Product Spotlight: Halloumi


Halloumi has the unusual feature of not melting when heated, making it great for grilling and pan frying!



## Smoky Halloumi with Spiced Sweet Potato & Homemade Chutney

Red quinoa, kale and roasted cumin sweet potato tossed together in a warm vegetable salad, topped with homemade apple chutney and smoky halloumi.

 35 minutes

 4 servings

 Vegetarian

## Save the recipe!

*This chutney is delicious on pies, in sandwiches or served with roast vegetables. You can save the recipe so you can make it again!*

Per serve: **PROTEIN** 31g **TOTAL FAT** 38g **CARBOHYDRATES** 91g

## FROM YOUR BOX

ZUCCHINI	1
SWEET POTATO	800g
RED QUINOA	150g
BROWN ONION	1
TOMATOES	2
RED APPLE	1
KALE	5 leaves
HALLOUMI	2 packets
BASIL	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground cumin, vinegar (of choice), sugar (of choice)

## KEY UTENSILS

saucepan, oven tray, small saucepan, frypan

## NOTES

The quinoa should be tender but still have a little bite to it when it's cooked.

We used red wine vinegar, but you can use white wine, apple cider or balsamic vinegar for the chutney.



### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice zucchini and sweet potato (2cm). Toss on a lined oven tray with **oil, 2 tsp cumin, salt and pepper**. Roast in oven for 25 minutes, or until golden.



### 2. COOK THE QUINOA

Place quinoa in a saucepan and cover with plenty of water. Bring to a boil and simmer for 15 minutes, or until tender. Drain and rinse (see notes).



### 3. MAKE THE APPLE CHUTNEY

In the meantime, heat a small saucepan with **1 tbsp oil** over medium heat. Dice onion, tomatoes and apple. Add to pan along with **1/2 cup water, 1 tbsp vinegar** and **1 tbsp sugar** (see notes). Simmer for 20 minutes, stirring occasionally.



### 4. TOSS IT TOGETHER

Remove stems and thinly slice kale leaves. Place into a large bowl with **1 tbsp olive oil, salt and pepper**. Use your hands, and massage the kale to soften it. Toss with roast vegetables and drained quinoa.



### 5. COOK THE HALLOUMI

Slice halloumi and coat with **1 tbsp oil** and **2 tsp smoked paprika**. Heat a frypan over medium heat. Add halloumi and cook for 2-3 minutes on each side, or until golden.



### 6. FINISH AND SERVE

Divide salad between plates. Top with smoky halloumi and spoon over chutney to taste. Chop basil to garnish.



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