



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Halloumi


"Squeaky" or "grilling" cheese are other names for this popular and delicious cheese! Originally from Cyprus and made using non-animal rennet, this cheese is meant to be heated up before eating!



H2 Spiced Halloumi with Lime Red Rice Salad

Golden cubes of halloumi on a warm red rice salad with roast sweet potato, creamy avocado, currants, coriander, and a lime dressing.

 35 minutes

 2 servings

 Vegetarian

27 May 2022

Make it a bowl!

Instead of tossing all the ingredients together you can present this dish as a bowl! Serve the red rice topped with separate piles of salad, roast sweet potato and halloumi. Garnish with coriander and finish with lime.

Per serve: **PROTEIN** 30g **TOTAL FAT** 50g **CARBOHYDRATES** 108g

FROM YOUR BOX

RED RICE	150g
CURRENTS	1 packet (20g)
SWEET POTATOES	300g
CELERY STALK	1
RED CAPSICUM	1
AVOCADO	1
CORIANDER	1 packet
HALLOUMI	1 packet
LIME	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground cumin (see notes), vinegar (of choice)

KEY UTENSILS

frypan, saucepan, oven tray

NOTES

If you don't like ground cumin, you can use ground coriander or smoked paprika instead.



1. COOK THE RICE

Set oven to 220°C.

Add rice and currants to a saucepan and cover with water. Bring to the boil and simmer for 15 minutes until tender. Drain and rinse under cold water.



2. ROAST SWEET POTATO

Dice sweet potato (1cm pieces) and toss on a lined oven tray with **1 tsp cumin, oil, salt and pepper**. Roast in oven for 20–25 minutes until cooked through.



3. PREPARE THE SALAD

Slice celery and capsicum. Dice avocado and chop coriander. Set aside.



4. COOK THE HALLOUMI

Dice or slice halloumi. Toss with **1 tsp cumin, oil** and **pepper**. Heat a frypan over medium-high heat. Cook halloumi for 4–5 minutes, turning, until golden.



5. TOSS THE SALAD

Whisk together lime zest, juice and **2 tbsp olive oil**. Toss together with salad, roast sweet potato and cooked rice. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide rice salad among bowls and top with halloumi.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

