



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!



## H4 Spiced Halloumi with Lime Red Rice Salad

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

 35 minutes

 4 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** 24g **TOTAL FAT** 41g **CARBOHYDRATES** 106g

## FROM YOUR BOX

RED RICE	300g
CURRENTS	1 packet (40g)
SWEET POTATOES	600g
CELERY STALKS	2
RED CAPSICUM	1
AVOCADOS	2
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 **2 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 avocados and chop coriander. Set aside.



### 4. COOK THE HALLOUMI

Dice or slice halloumi. Toss with **2 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, **1 tbsp vinegar** and **3 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](mailto:hello@dinnertwist.com.au)

