

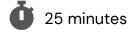




## **Halloumi Wraps**

### with Spicy Pico Verde

Fresh wraps from proud Perth-locals, Mughal's, served with pan-fried halloumi, a spicy pico verde, fresh crunchy coleslaw and toasted pepitas!





4 servings



# Spice it down!

For those who prefer a milder dish, omit the chilli from the pico verde. For those who like it spicy, use the chilli as a garnish with the pepitas instead.

PROTEIN TOTAL FAT CARBOHYDRATES

16g 25g

18g

#### **FROM YOUR BOX**

RED CHILLI	1
LEBANESE CUCUMBER	1
AVOCADOS	2
LIME	1
COLESLAW	1 bag (450g)
PEPITAS	1 packet (40g)
HALLOUMI	1 packet
WRAPS	12-pack

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, garlic clove, vinegar of choice, smoked paprika, dried oregano

#### **KEY UTENSILS**

frypan

#### **NOTES**

Substitute olive oil for natural yoghurt or mayonnaise to dress the coleslaw if desired.

No gluten substitute - wraps are replaced with gluten-free wraps. See packet for serving instructions



#### 1. MAKE THE PICO VERDE

Deseed and dice red chilli. Dice cucumber and avocados. Crush **garlic clove**. Add to a bowl along with zest from lime and juice from 1/2 lime (wedge remaining). Season with **salt and pepper**. Toss to combine.



#### 2. PREPARE THE COLESLAW

Add 1/4 cup olive oil, 3 tbsp vinegar, salt and pepper to a large bowl (see notes). Whisk to combine. Add coleslaw and toss to coat.



#### 3. TOAST THE PEPITAS

Heat a frypan over medium-high heat with 1 tbsp oil. Add pepitats to pan along with 1 tsp oregano, 1 tsp paprika, salt and pepper. Cook for 1-3 minutes until golden. Remove from pan and keep pan over heat (see step 4).



#### 4. COOK THE HALLOUMI

Add extra **oil** to pan. Slice and add halloumi. Cook for 2 minutes each side or until golden.



#### 5. FINISH AND SERVE

Divide wraps among plates. Serve with coleslaw, pico verde and halloumi. Sprinkle over pepitas.



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