

**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



2 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	TOTAL FAT	CARBOHYDRATES
	34g	42g	122g

FROM YOUR BOX

ZUCCHINI	1
SWEET POTATO	400g
RED QUINOA	100g
BROWN ONION	1
TOMATO	1
RED APPLE	1
KALE	3 leaves
AGAVE DRESSING	1 sachet
HALLOUMI	1 packet
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.



Scan the QR code to
submit a Google review!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice zucchini and sweet potato (2cm). Toss on a lined oven tray with **oil, 1-2 tsp cumin, salt and pepper**. Roast in oven for 25 minutes, or until golden.



4. TOSS IT TOGETHER

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



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).



5. COOK THE HALLOUMI

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



3. MAKE THE APPLE CHUTNEY

In the meantime, heat a small saucepan with **1 tbsp oil** over medium heat. Dice onion, tomato 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.



6. FINISH AND SERVE

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

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**

