



### 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!



## Bombay Halloumi Burrito

### with Mint Chutney

Halloumi, cauliflower and vegetables roasted in a custom-blend jalfrezi spice mix, served in locally made wraps with mint chutney and pickled shallot.



30 minutes



2 servings



Vegetarian

## Spice it down!

*To spice this dish down, remove the seeds from the chilli, or omit it from the mint chutney, thinly slice and use to taste.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	36g	76g

## FROM YOUR BOX

MEDIUM POTATO	1
CAULIFLOWER	1/2
TOMATO	1
GREEN CAPSICUM	1
JALFREZI SPICE MIX	1 packet
SHALLOT	1
GINGER	1 piece
LIME	1
GREEN CHILLI	1
MINT	1 packet
HALLOUMI	1 packet
WRAPS	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, sugar of choice

## KEY UTENSILS

oven tray, stick mixer or blender, frypan

## NOTES

Use a non-metallic bowl to pickle. Metal bowls can react with the pickling liquid and leave a metallic taste.

**No gluten option – wraps are replaced with gf wraps.** Warm according to packet instructions.

*Jalfrezi spice mix: ground cumin, ground coriander, ground turmeric, fenugreek, ground cinnamon and ground cardamom.*



## 1. ROAST THE VEGETABLES

Set oven to 220°C.

Roughly chop **potato**. Place on one side of oven tray and coat with **oil, salt and pepper**.

Cut **cauliflower** into florets. Wedge **tomatoes** and slice **capsicum**. Toss on oven tray with **oil, spice mix, salt and pepper**. Roast for 15 minutes (see step 4).



## 4. ADD THE HALLOUMI

Dice **halloumi**. Toss with **oil**. Add to oven tray with vegetables to roast for further 10 minutes.



## 2. PICKLE THE SHALLOT

In a non-metallic bowl (see notes) whisk together **1/4 cup vinegar, 2 tbsp water, 1 tsp salt and 1 tsp sugar**. Thinly slice **shallot** and add to bowl. Set aside and drain before serving.



## 5. WARM THE WRAPS

Warm **wraps** in oven or in a dry frypan over medium heat. Wrap in a clean towel or baking paper to keep warm until serving.



## 3. MAKE THE MINT CHUTNEY

Peel and roughly chop **ginger**. Zest **lime** and juice 1/2 (wedge remaining). Roughly chop **chilli** (see notes). Add to a jug as you go along with **mint** leaves, **2 tbsp oil and 1 tbsp water**. Use a stick mixer to blend to relatively smooth.



## 6. FINISH AND SERVE

Use a fork to mash potato with **1-2 tbsp olive oil** (or butter) to make a spread.

Spread wraps with mashed potato. Fill wraps with roasted vegetables, halloumi, pickled shallot and mint chutney.

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