



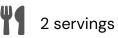


## **Bombay Halloumi Burrito**

### 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.







# 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.

#### FROM YOUR BOX

MEDIUM POTATO	1
CAULIFLOWER	1/2
ТОМАТО	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 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.



#### 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.



#### 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.



#### 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.

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



