



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

 4 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** 34g **TOTAL FAT** 29g **CARBOHYDRATES** 140g

FROM YOUR BOX

MEDIUM POTATOES	2
CAULIFLOWER	1
TOMATOES	2
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 potatoes. 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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