

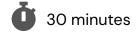


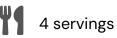


Crispy Halloumi

with Mushroom Gravy & Fennel Slaw

Slices of halloumi, coated in panko crumbs and pan-fried into delicious vegetarian schnitzels, served over creamy potato mash with warming mushrooms gravy and a fresh coleslaw.







To peel or not to peel!

Peeling potatoes before chopping will give you a extra smooth mash. We choose to leave the skin on as it speeds up prep time and gives you the added nutritional benefits.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

g 40₈

66g

FROM YOUR BOX

MEDIUM POTATOES	1kg
LEMON	1
GREEN CABBAGE	1/4
RED APPLES	2
FENNEL	1 bulb
HALLOUMI	1 packet
PANKO CRUMBS	60g
BUTTON MUSHROOMS	300g
GARLIC CLOVE	2

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, soy sauce, flour of choice

KEY UTENSILS

large frypan, saucepan

NOTES

Peel potatoes for a smoother mash. You can add milk, cream, butter or olive oil for extra flavour.

For extra flavour, coat halloumi in mustard before coating in panko crumbs.

No gluten option - panko crumbs are replaced with quinoa flakes.



Scan the QR code to submit a Google review!



1. MAKE THE MASH

Chop **potatoes** and add to a saucepan with plenty of **water**. Bring to a boil and simmer for 15 minutes or until tender. Reserve 1/2 cup cooking liquid, then drain. Return potatoes to pan with reserved liquid and mash. Season well with salt and pepper (see notes).



2. MAKE THE COLESLAW

Add lemon zest and juice from 1/2 lemon (wedge remaining), 3 tbsp olive oil, salt and pepper to a large bowl. Thinly slice cabbage, apple and fennel (reserve any fronds for garnish). Add to dressing and toss to coat.





3. PREPARE THE INGREDIENTS

Slice halloumi. Coat with oil (see notes) and press into panko crumbs. Slice mushrooms and crush garlic.



4. COOK THE HALLOUMI

Heat a frypan over medium-high with **oil.** Add **halloumi** and cook for 2-3 minutes each side until golden. Remove to a plate and keep pan over heat (see step 5).



5. MAKE MUSHROOM GRAVY

Add extra oil to pan along with mushrooms and garlic. Sauté for 4 minutes until mushrooms are browned. Gently stir in 1 tbsp flour and 1 tbsp soy sauce until combined. Pour in 1 1/2 cups water and simmer for 4-6 minutes until thickened. Season to taste with soy sauce and pepper.



6. FINISH AND SERVE

Divide **coleslaw** and **mash** among plates. Add **halloumi schnitzels** and pour over **mushroom gravy.** Serve with **lemon** wedges and any reserve **fennel fronds**.

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



