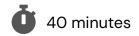


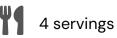




Hasselback Halloumi Bake

Golden hasselback-style halloumi baked over a bed of Mediterranean-spiced vegetables, paired with roasted baby potatoes and a zesty lemon-thyme dressing.







Spice it up!

Swap smoked paprika and cumin seeds for dried oregano and chilli flakes for a different flavour. Serve with a dollop of yoghurt and a sprinkle of fresh parsley if you have some.

TOTAL FAT CARBOHYDRATES

35g

42g

81g

FROM YOUR BOX

BABY POTATOES	1kg
CHERRY TOMATOES	2 x 200g
YELLOW CAPSICUM	1
RED ONION	1
TINNED CHICKPEAS	400g
HALLOUMI	500g
LEMON	1
ТНҮМЕ	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, cumin seeds, honey or maple syrup

KEY UTENSILS

oven tray, oven dish

NOTES

Cumin seeds can be substituted with ground cumin or fennel seeds.

Slicing the halloumi without cutting all the way through will create the hasselback effect. Try to gently open the cuts to allow the lemon marinate to cover inside. The halloumi can also be cut into thick slices instead.





1. ROAST THE POTATOES

Set oven to 220°C.

Halve **potatoes** and toss on a lined oven tray with **2 tsp cumin seeds**, **oil**, **salt and pepper** (see notes). Roast for 25-30 minutes or until golden and cooked through.



2. PREPARE THE VEGETABLES

Halve tomatoes, slice capsicum and onion. Add to a lined oven dish with drained chickpeas. Toss with 1 tbsp paprika, 1 tbsp olive oil, salt and pepper.



3. ADD THE HALLOUMI

Make 5–7 cuts across halloumi, keeping base intact (see notes). Add to oven dish. Mix lemon zest, 1 tbsp honey, 1 tbsp olive oil, pepper. Pour over halloumi, rub to coat. Tuck in a few sprigs of thyme into vegetables. Bake 15–20 minutes until golden.



4. PREPARE THE DRESSING

Whisk together juice of <u>1/2 lemon</u> (wedge remaining), 1 tbsp thyme leaves, 1/2 tbsp honey, 2 tbsp olive oil, salt and pepper.



5. FINISH AND SERVE

Spoon lemon-thyme dressing over halloumi and veggie traybake, and serve with a side of roast potatoes.





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