



# Golden Halloumi and Ratatouille with Roasted Garlic Dressing and Ciabatta

Veggie

30 Minutes



Sweet Bell Pepper



Zucchini



Garlic



Thyme



Red Onion



Baby Tomatoes



White Wine Vinegar



Honey



Halloumi Cheese



Ciabatta Roll

HELLO RATATOUILLE

*A hearty country dish from the Provence region of France!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

Large bowl, 2 baking sheets, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Sweet Bell Pepper	320 g	640 g
Zucchini	400 g	800 g
Garlic	9 g	18 g
Thyme	7 g	7 g
Red Onion	113 g	113 g
Baby Tomatoes	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Halloumi Cheese	200 g	400 g
Ciabatta Roll	1	2
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Prep

Core, then cut **pepper** into 1-inch pieces. Peel, then cut **onion** into 1-inch pieces. Cut **zucchini** into ½-inch rounds. Strip **2 tsp thyme leaves** (dbl for 4 ppl) off stems. Peel **garlic**, then mince or grate **1 clove** (dbl for 4 ppl). (**NOTE:** Keep remaining garlic as whole cloves.)



## Toast ciabatta

When **veggies** are done, remove baking sheet from the oven and set aside. Turn the oven broiler to **high**. Combine **minced garlic** with **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**. Halve **ciabatta**, then cut halves into triangles. Add **ciabatta** to another baking sheet, then drizzle over **garlic oil**. Broil, in the **middle** of the oven, until golden-brown, 2-3 min.



## Roast veggies

Add **peppers, zucchini, tomatoes, onions, thyme, whole garlic cloves** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast, in the **middle** of the oven, stirring halfway through cooking, until **tomatoes** burst, 14-16 min.



## Make dressing

While **ciabatta** toasts, transfer **roasted garlic cloves** to a large bowl. Mash **cloves** with a spoon, then stir in **vinegar, honey** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Add **roasted veggies** and toss to coat.



## Cook halloumi

While **veggies** roast, cut **halloumi** into ¼-inch thick slices. Rinse **halloumi** in cold **water** and pat the slices dry with paper towels. Heat a large non-stick pan over medium heat. When hot, add **halloumi** to the dry pan. Cook until golden-brown, 2-3 min (**NOTE:** Don't overcrowd the pan. Cook in batches for 4 ppl.)



## Finish and serve

Divide **roasted veggies** between plates and top with **halloumi**. Serve **garlic ciabatta** on the side. Drizzle **remaining dressing** from the bowl over top.

## Dinner Solved!