



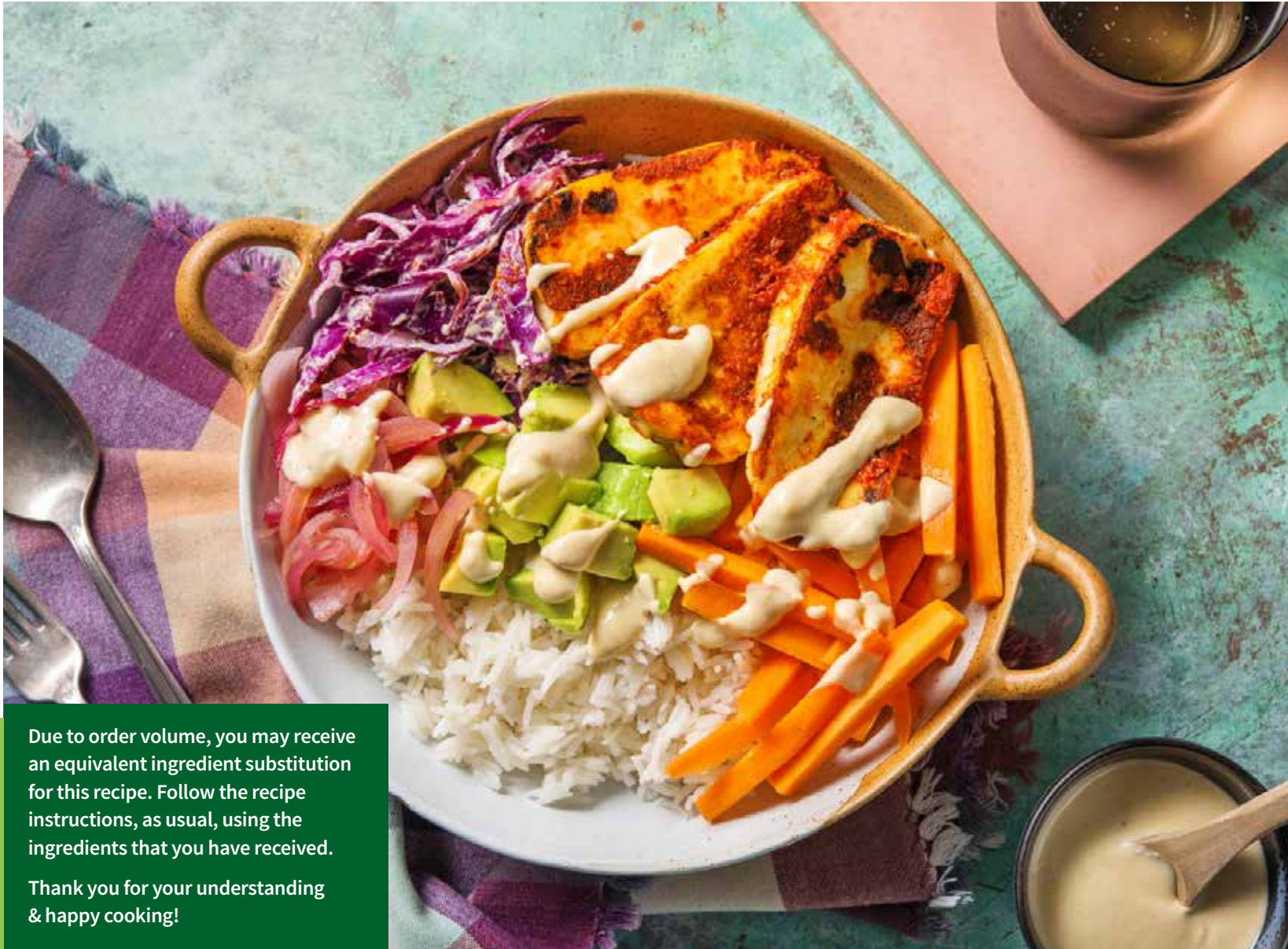
Harissa Halloumi Rainbow Bowl

with Garlic Hummus Dressing

VEGGIE

SPICY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Halloumi Cheese



Hummus



Avocado



Carrot, julienned



Red Cabbage, shredded



Red Onion, sliced



Red Wine Vinegar



Mayonnaise



Garlic



Basmati Rice



Harissa Paste

HELLO HARISSA PASTE

This fragrant spicy chili pepper paste is commonly used in Tunisian and Moroccan cuisine

START HERE

Before starting, wash and dry all produce.

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.

Bust Out

Small Pot, Large Non-Stick Pan, Garlic Press, Medium Pot, Measuring Cups, Paper Towels, Whisk, Medium Bowl, Measuring Spoons, 2 Small Bowls

Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Hummus	57 g	114 g
Avocado	1	2
Carrot, julienned	56 g	113 g
Red Cabbage, shredded	113 g	227 g
Red Onion, sliced	113 g	227 g
Red Wine Vinegar	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic	3 g	6 g
Basmati Rice	¾ cup	1 ½ cup
Harissa Paste 🌶️	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
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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1. PREP

Add **1 ¼ cups water** (dbl for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. Meanwhile, cut **halloumi** into ¼-inch thick slices. Rinse **halloumi slices**, then pat dry with paper towels. Peel, pit, then cut **avocado** into bite-sized pieces. Peel, then mince or grate **garlic**.



4. COOK HALLOUMI

Heat a large non-stick pan over medium heat. When hot, add **halloumi** to the dry pan. Pan-fry, until golden-brown, 2-3 min per side. Remove the pan from heat and add **harissa paste**. Toss to coat.



2. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



5. MAKE DRESSING & FINISH RICE

While **halloumi** cooks, whisk together **hummus**, **mayo**, **remaining vinegar** and **¼ tsp garlic** (dbl for 4 ppl) in another small bowl. Season with **salt** and **pepper**. Fluff **rice** with a fork, then season with **salt**.



3. PICKLE ONIONS

While **rice** cooks, heat a small pot over medium heat. When hot, add **onions**, **half the vinegar**, **¼ cup water** and **1 tsp sugar** (dbl both for 4 ppl). Season with **½ tsp salt** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 3-4 min. Transfer **pickled onions** along with **liquid**, to a small bowl and set aside.



6. FINISH AND SERVE

Toss together **cabbage** and **1 tbsp hummus dressing** (dbl for 4 ppl) in a medium bowl. Divide **rice** between bowls, then top with **carrots**, **avocado**, **cabbage**, **pickled onion** and **harissa halloumi**. Drizzle over **remaining hummus dressing**.

Dinner Solved!