



SEARED HALLOUMI

with Roasted Veggies and Cilantro Chimichurri



HELLO

CHIMICHURRI

A fresh, herby sauce from Argentina and Uruguay used to top grilled meats

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 831



Halloumi Cheese



Sweet Potato, cubes



Red Onion, sliced



Grape Tomatoes



Cilantro



Garlic



Lemon



Avocado



Red Chili



Roasted Cumin



Parsley



Honey

BUST OUT

- Baking Sheet
- Zester
- Medium Bowl
- Whisk
- Measuring Spoons
- Large Non-Stick Pan
- Large Bowl
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Halloumi Cheese **2** 200 g | 400 g
- Sweet Potato, cubes **340** g | 680 g
- Red Onion, sliced 113 g | 227 g
- Grape Tomatoes 85 g | 170 g
- Cilantro 10 g | 20 g
- Garlic 10 g | 20 g
- Lemon 1 | 2
- Avocado 1 | 2
- Red Chili 🌶️ 1 | 1
- Roasted Cumin 2 tsp | 4 tsp
- Parsley 10 g | 20 g
- Honey 1 ½ tsp | 3 tsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG



Preheat the oven to **425°F** (to roast the sweet potatoes, onions and garlic). Start prepping when the oven comes up to temperature!



1 ROAST VEGGIES
Wash and dry all produce.* On a baking sheet, toss the **sweet potatoes, onions** and **half the cumin** with a drizzle of **oil**. Season with **salt** and **pepper**. Roast in the centre of the oven, stirring halfway through cooking, until golden-brown and tender, 20-22 min.



4 COOK HALLOUMI
In a medium bowl, whisk together the **remaining cumin** with **1 tbsp oil** (double for 4 ppl). Add the **halloumi slices** and coat all over. Heat a large non-stick pan over medium heat. Add the halloumi to the dry pan. (Keep any remaining cumin oil in the bowl — we'll use it later!) Cook until golden-brown, 2-3 min per side.



2 ROAST GARLIC
Meanwhile, on your cutting board, mash the **garlic cloves** with the flat side of your knife. On small sheet of foil, toss the garlic cloves with a drizzle of **oil**. Wrap tightly and place on the same baking sheet with the **veggies**. Roast in the centre of the oven, until the garlic cloves soften, 18-20 min.



5 MAKE CHIMICHURRI
In a large bowl, mash the **roasted garlic** with a fork. Stir in the **parsley, cilantro, lemon juice, lemon zest, 1 ½ tsp honey** (double for 4 ppl) and **2 tbsp oil** (double for 4 ppl). Season with **salt** and **pepper**.



3 PREP
Meanwhile, halve the **tomatoes**. Finely chop the **cilantro** and **parsley**. Zest, then juice the **lemon(s)**. Peel, pit and cut the **avocado(s)** into ½-inch cubes. Finely chop the **chili**, removing the seeds for less heat. Cut the **halloumi** into ¼-inch thick slices. Rinse and pat the slices dry with paper towels.



6 FINISH AND SERVE
Toss the **sweet potatoes, onions, tomatoes** and as much **chili** as you like to the **chimichurri**. Divide between plates and top with the **halloumi** and **avocado**. Drizzle over any **remaining cumin oil**.

SAY CHEESE!

Is it just us, or does cheese make everything better?