

Honey Fried Halloumi Flatbreads

with Hummus, Avocado and Pomegranate

hellóchef

Easy, beautiful flatbreads packed with Middle Eastern flavors. What's not to like?

Cals 1130 • Prot 37 • Carbs 91 • Fat 72

Vegetarian

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Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Middle Eastern Flatbreads	2 ppl	3 ppl	4 ppl	
Pomegranate	1	1	2	Piece
Avocado	1	1	2	Piece
Fresh mint	10	10	20	Grams
Halloumi 4*	200	400	400	Grams
Arabic flatbread packet 10*, 11*	1	2	2	Piece
Hummus 3*	200	400	400	Grams
Olive oil	1	2	2	Tbsp
Honey	15	30	30	Grams
Sliced pistachios 2*	20	30	40	Grams
Sumac	2	2	4	Grams

Allergens

*4 Milk, *10 Wheat, *11 Gluten, *3 Sesame Seeds, *2 Tree Nuts

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	3921 / 1130
Fat (g)	72.3
of which saturates (g)	27.8
Carbohydrate (g)	91
of which sugars (g)	23.7
Fiber (g)	21.9
Protein (g)	37.4
Salt (g)	47.2

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep

Preheat the oven to 200°C/180°C fan. Halve the **pomegranate**, hold each half over a large bowl, seeds facing down. Hit the skin with a wooden spoon, squeezing to release the seeds. Cut the **avocado** in half and remove its stone. Scoop the **avocado** out of its skin using a spoon and slice it. Finely chop the **mint** leaves. Slice the **halloumi** into 1cm slices



2 Warm bread

Warm the **Arabic flatbreads** in the oven for 3–5 min. Once hot, spread the **hummus** over the breads.



3 Fry halloumi

Meanwhile, heat a pan over a medium heat with a drizzle of **olive oil** (See pro tip!). Once hot, add the **halloumi** and fry for 3 min on each side until the surface turns golden brown. Drizzle with the **honey** and cook for 1 min further.



4 Serve

Top the **hummus** covered **flatbreads** with the **honey fried halloumi**, **mint**, **pomegranate seeds**, **sliced pistachios**, and **avocado** slices. Sprinkle with the **sumac**. Serve immediately.