



Middle Eastern Chicken Mezze

with Honey-Glazed Haloumi, Dukkah Flatbreads & Salsa

Grab your Meal Kit
with this symbol



Chermoula Spice Blend



Chicken Stock Powder



Half Chicken



Red Onion



Haloumi



Lemon



Garlic



Cherry Tomatoes



Cucumber



Mint



Dukkah



Flatbread



Babaganoush



Garlic Sauce



Hands-on: **25-35 mins**
Ready in: **50-60 mins**



Eat me early

Turn a weeknight meal into a fun feast with this mixed platter of Middle Eastern chicken, honey-glazed haloumi, babaganoush and a colourful and refreshing salsa. Dukkah flatbreads add the perfect finishing touch for a feast of tasty treats where every bite is different!

Pantry items

Olive Oil, White Wine Vinegar, Honey

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chermoula spice blend	1 sachet	2 sachets
chicken stock powder	1 medium sachet	1 large sachet
water*	1 tbs	2 tbs
half chicken	1 packet	2 packet
red onion	½	1
white wine vinegar*	¼ cup	½ cup
haloumi	1 packet	2 packets
lemon	½	1
garlic	1 clove	2 cloves
honey*	drizzle	drizzle
cherry tomatoes	1 punnet	2 punnets
cucumber	1	2
mint	1 bunch	1 bunch
dukkah	1 medium packet	1 large packet
flatbread	4	8
babaganoush	1 packet	2 packets
garlic sauce	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5430kJ (1300Cal)	624kJ (149Cal)
Protein (g)	100g	11.5g
Fat, total (g)	86.9g	10.0g
- saturated (g)	28.8g	3.3g
Carbohydrate (g)	24.8g	2.9g
- sugars (g)	12.6g	1.5g
Sodium (mg)	2190mg	251mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the chicken

Preheat the oven to **240°C/220°C fan-forced**. In a small bowl, combine the **chermoula spice blend**, **chicken stock powder** and the **water**. Heat a drizzle of **olive oil** in a large frying pan over medium-high heat. Add the **half chicken**, skin-side down first, and cook until browned, **4-5 minutes** each side. Transfer the **chicken** to a lined oven tray, skin-side up, and spread with the **chermoula mixture**. Roast, until golden and cooked through, **25-30 minutes**. Set aside to rest.

TIP: Chicken is cooked through when it's no longer pink inside.

4



Make the flatbread

In a small bowl, combine a drizzle of **olive oil** and the **dukkah**. Drizzle or brush each **flatbread** with the **dukkah oil**. Wipe out and return the frying pan to a medium-high heat. Add the **flatbread** and cook until golden and warmed through, **1-2 minutes** each side. Set aside on a plate.

2



Pickle the onion

Meanwhile, thinly slice the **red onion** (see ingredients). In a medium bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**. Scrunch the sliced **onion** in your hands, then add it to the **pickling liquid**. Add just enough **water** to cover the **onion** and set aside until serving.

3



Get prepped

Cut the **haloumi** into 1cm slices. Zest the **lemon** (see ingredients) to get a good pinch. Finely chop the **garlic**. In a small bowl, combine the **lemon zest**, a squeeze of **lemon juice**, **garlic** and a drizzle of **honey** and set aside. Halve the **cherry tomatoes**. Roughly chop the **cucumber**. Pick and roughly chop the **mint**.

5



Cook the haloumi

Wipe out and return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **haloumi** until golden brown, **1-2 minutes** each side. Reduce the heat to medium and add the **honey glaze**. Cook until fragrant, turning the haloumi halfway through, **1-2 minutes**.

6



Serve up

Drain the pickled onion and return to the bowl, add the tomatoes, cucumber, mint, a drizzle of olive oil and season with salt and pepper. Divide the half chicken, honey-glazed haloumi, dukkah flatbreads and salsa between plates. Serve with the **babaganoush** and **garlic sauce**.

Enjoy!