



HALLOUMI AND POTATO ROSTI

with Green Bean Salad

VEGGIE



HELLO ROSTI

Originating from Switzerland, "rösch" means crispy.

TIME: 30 MIN



Halloumi Cheese



Lemon-Pepper Seasoning



Russet Potato



Green Beans



Almonds, sliced



Baby Arugula



White Wine Vinegar



Whole Grain Mustard



Sour Cream

BUST OUT

- Tea Towel
- Aluminum Foil
- Small Bowl
- Large Non-Stick Pan
- Box Grater
- Whisk
- Measuring Spoons
- Salt and Pepper
- Large Bowl
- Olive or Canola Oil
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

2-person | 4-person

- Halloumi Cheese **2** 200 g | 400 g
- Lemon-Pepper Seasoning 1 tbsp | 2 tbsp
- Russet Potato 230 g | 460 g
- Green Beans 170 g | 340 g
- Almonds, sliced **5** 28 g | 56 g
- Baby Arugula 56 g | 113 g
- White Wine Vinegar **9** 1 tbsp | 2 tbsp
- Whole Grain Mustard **6,9** 1 tbsp | 2 tbsp
- Sour Cream **2** 3 tbsp | 6 tbsp

ALLERGENS | ALLERGÈNES

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

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

- 0** Fish/Poisson
- 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
- 10** Crustacean/Crustacé
- 11** Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG

In Step 1, squeezing the grated potato mixture helps remove excess moisture, and allows the potato to bind with the halloumi. Also, less moisture means more crispiness!



1 PREP Wash and dry all produce.* Cut stems off **green beans**, then cut into 1-inch pieces. On a clean tea towel, using a box grater, coarsely grate **potatoes**. Over your sink, wrapped in the tea towel, squeeze **excess moisture** from **potatoes**. To a large bowl, add **potatoes**. Using a box grater, coarsely grate **halloumi**. To the bowl with **potatoes**, add **halloumi** and **lemon-pepper seasoning**. Stir together and set aside.



4 FINISH ROSTI Repeat with another **1 tbsp oil** (dbl for 4 ppl) and **remaining potato-halloumi mixture**. (**NOTE:** The second batch may cook faster, since your pan will be extra hot! Keep your eye on them so they don't burn.)



2 TOAST ALMONDS Heat a large non-stick pan over medium heat. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer **almonds** to a small bowl.



5 COOK BEANS When **rostis** are done, reduce heat to medium. Add another **1 tbsp oil** (dbl for 4 ppl), then **beans**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp, 5-6 min. Meanwhile, in another large bowl, whisk together **mustard**, **1 tbsp vinegar** (dbl for 4 ppl), **½ tsp sugar** (dbl for 4 ppl) and **2 tbsp oil** (dbl for 4 ppl).



3 COOK ROSTI Using the same pan, increase heat to medium-high. Add **1 tbsp oil** (dbl for 4 ppl), then loosely scatter **half the potato-halloumi mixture** in **two even piles** (four piles for 4 ppl). (**TIP:** Don't press down!) Cook, until **rostis** are golden-brown and slightly crispy, 2-3 min per side. Transfer to a plate and cover with foil to keep warm.



6 FINISH AND SERVE When **beans** are done, transfer them to the bowl with **dressing**. Toss to coat. Add **arugula** and **toasted almonds**. Toss to combine. Divide **halloumi-potato rostis** and **green bean salad** between plates. Serve with **sour cream** on the side, for dipping.

SALTY

Halloumi is what gives these rostis their cheesy salty bite!