



# Harissa Halloumi Rainbow Bowls

with Garlic-Hummus Dressing

Veggie

30 Minutes



Halloumi Cheese



Hummus



Avocado



Carrot, julienned



Red Cabbage, shredded



Red Onion



Red Wine Vinegar



Mayonnaise



Garlic, cloves



Basmati Rice



Harissa Spice Blend

## HELLO HARISSA SPICE BLEND

*This fragrant chili pepper seasoning is commonly used in North African cuisine!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Medium bowl, measuring spoons, strainer, medium pot, large bowl, small pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Halloumi Cheese	200 g	400 g
Hummus	4 tbsp	8 tbsp
Avocado	1	2
Carrot, julienned	56 g	113 g
Red Cabbage, shredded	113 g	226 g
Red Onion	56 g	113 g
Red Wine Vinegar	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic, cloves	1	2
Basmati Rice	¾ cup	1 ½ cups
Harissa Spice Blend	½ tbsp	1 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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### Prep

- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Meanwhile, cut **halloumi** into ¼-inch-thick slices. Using a strainer, rinse **halloumi** in **cold water**, then pat dry with paper towels.
- Peel, pit, then cut **avocado** into bite-sized pieces.
- Peel, then mince or grate **garlic**.



### Make garlic-hummus dressing

- Add **hummus**, **mayo**, **remaining vinegar** and **¼ tsp garlic** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then whisk to combine. Set aside.



### Cook rice

- Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.



### Cook halloumi

- Whisk together **½ tbsp Harissa Spice Blend** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Set aside.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **halloumi** to the dry pan. Pan-fry until golden-brown, 2-3 min per side.
- Remove the pan from heat, then transfer **halloumi** to the large bowl with **harissa oil**. Toss to coat.



### Pickle onions

- Meanwhile, peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl).
- 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 **onions** are tender-crisp, 3-4 min.
- Remove the pot from heat. Set aside.



### Finish and serve

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

## Dinner Solved!