



Honey Drizzled Bacon Wrapped Halloumi with Sweet Chilli Mayo

Special Sides 25 Minutes • Little Spice

N°1A



Halloumi



Streaky Bacon



Mayonnaise



Fresh Chilli Jam



Honey

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Kitchen Paper, Baking Tray, Small Bowl.

Ingredients

	2P
Halloumi 7)**	250g
Streaky Bacon**	4 rashers
Mayonnaise 8) 9)	1 sachet
Fresh Chilli Jam	1 pot
Honey	1 sachet

**Not Included **Store in the Fridge*

Nutrition

	Per serving	Per 100g
for uncooked ingredient	191g	100g
Energy (kJ/kcal)	2379 /569	1246 /298
Fat (g)	41	22
Sat. Fat (g)	22	11
Carbohydrate (g)	15	8
Sugars (g)	15	8
Protein (g)	34	18
Salt (g)	4.01	2.10

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8)** Egg **9)** Mustard

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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2



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Get Prepped

- Preheat your oven to 200°C. Cut up the **halloumi** in half (like a book) then slice each half lengthways into 4 'chip' shaped pieces.
- Halve the **streaky bacon** widthways (use scissors if you want) then stretch each piece slightly using the back of a knife.
- Pat the **halloumi** and **streaky bacon** dry with kitchen paper.
- Wrap each piece of **bacon** around each **halloumi slice** and place on a lightly oiled baking tray. **IMPORTANT:** Wash your hands and equipment after handling raw meat.

Bake

- Bake the **bacon wrapped halloumi** on the top shelf of your oven until golden, 15-20 mins.

Finish and Serve

- Meanwhile, pop the **mayo** and **chilli jam** in a small bowl and mix together with a fork until combined.
- Once the **bacon wrapped halloumi** is cooked, remove from the oven and drizzle over the **honey**.
- Carefully transfer to a plate and serve with the **sweet chilli mayo** alongside for dipping.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.