

# DINNERLY



## Green Goddess Haloumi and Roast Potato Salad

with Green Beans



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

## WHAT WE SEND

- 2 potatoes
- 150g green beans
- 1 spring onion
- 180g haloumi <sup>2</sup>
- 5g mint and garlic seasoning <sup>3,4</sup>
- 25ml green goddess dressing

## WHAT YOU NEED

- 1½ tbs olive oil
- 2 eggs <sup>1</sup>
- 1 tbs mayonnaise <sup>1</sup>

## TOOLS

- oven tray
- baking paper
- small saucepan
- medium frypan

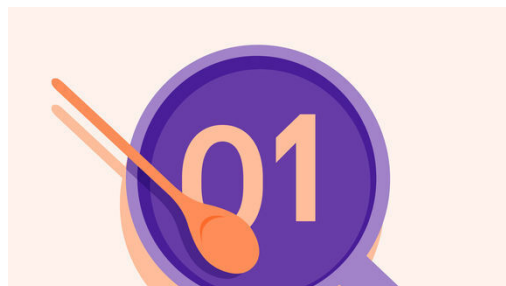
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Egg (1), Milk (2), Soy (3), Sulphites (4). May contain traces of other allergens.

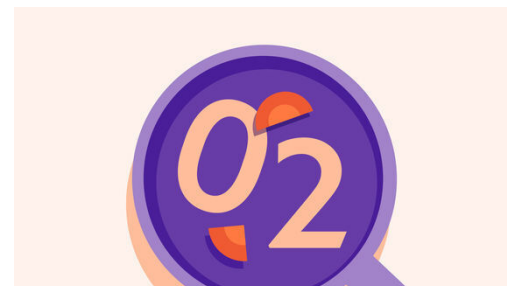
## NUTRITION PER SERVING

Energy 740kcal, Fat 48.5g, Carbs 41.0g, Protein 31.6g



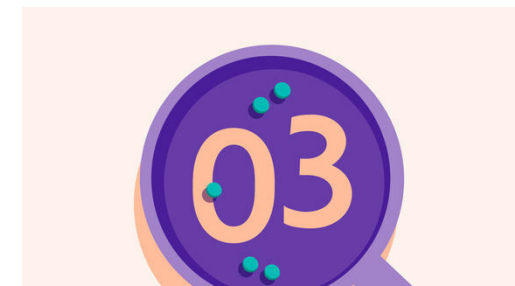
### 1. Roast potato

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 3cm chunks, then put on the lined tray. Drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until golden and tender.



### 2. Prep ingredients

Meanwhile, bring a small saucepan of water to the boil for the eggs. Trim the **beans** and cut in half. Thinly slice the **spring onion**. Slice the **haloumi**. Cook **2 eggs** in the pan of boiling water for 6 mins for soft-boiled, or 8 mins for hard-boiled. Drain, then cool in cold water. Wipe the pan clean, then fill with water and bring to the boil for the beans.



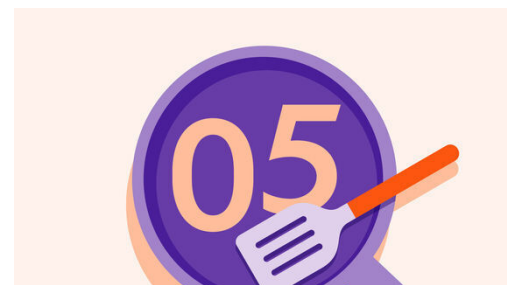
### 3. Cook haloumi

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **haloumi** for 2 mins each side or until golden. Remove from the pan. Add the **mint and garlic seasoning** and **60ml (¼ cup) water** to the pan and bring to the boil. Cook for 2 mins or until slightly reduced. Remove the pan from the heat.



### 4. Make potato salad

While the haloumi is cooking, add the **beans** to the pan of boiling water and cook for 2-3 mins until tender. Drain. Combine the **green goddess dressing** and **1 tbs mayonnaise** in a large bowl. Add the beans, **potato** and **spring onion**, season with **salt and pepper**, then toss to combine.



### 5. Serve up

Peel and quarter the **eggs**. Divide the **haloumi**, **potato salad** and egg among plates. Drizzle with the **warm mint and garlic dressing** and enjoy!



### 6. Make it yours

If you have any on hand, toss some rocket or mint leaves (or both!) through the potato salad for a leafy vibe.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)

View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     **#dinnerly**

