



Pan-fried Golden Cheese with roast veg and harissa aioli

Family Veggie 45-50 mins • Optional spice

9



Potatoes



Bell Pepper



Onion



Garlic



Courgette



Grilling Cheese



Harissa Spice Mix



Harissa Paste



Aioli

Pantry Items: Oil, Salt, Pepper, Water



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Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Potatoes	3 units	6 units
Bell Pepper	1 unit	2 units
Onion	1 unit	2 units
Garlic	1 unit	2 units
Courgette	1 unit	2 units
Grilling Cheese	200 g	400 g
Harissa Spice Mix	1 sachet	2 sachets
Harissa Paste	1 sachet	2 sachets
Aioli	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	705.5 g	100 g
Energy (kJ/kcal)	3863 kJ/ 923 kcal	548 kJ/ 131 kcal
Fat (g)	52.1 g	7.4 g
Sat. Fat (g)	19.3 g	2.7 g
Carbohydrate (g)	83.5 g	11.8 g
Sugars (g)	17.4 g	2.1 g
Protein (g)	34.9 g	5.5 g
Salt (g)	6.3 g	1 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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For any questions, contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)

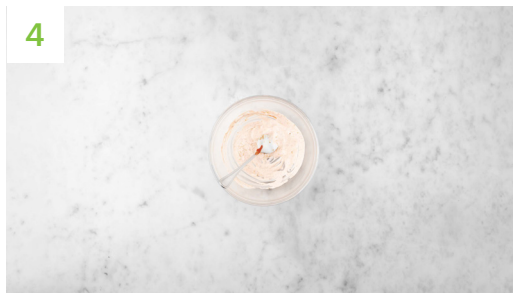


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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into 2cm chunks (no need to peel).
- Halve the **pepper** and discard the core and seeds. Chop into roughly 3cm pieces.
- Trim the **courgette** then halve lengthways. Slice widthways into 2cm thick half-moons.
- Halve and peel the **onion**. Chop into thick wedges.



Make the Harissa Aioli

- While everything roasts, drain the **grilling cheese** then cut into 1cm slices (2-3 per person).
- Place into a bowl of cold **water** and leave to soak.
- Pop the **aioli** and **harissa paste** into a separate bowl and mix together.

TIP: If you're cooking for kids, you can use less harissa to reduce the heat in this recipe.



Roast the Potatoes

- Pop the **potatoes** onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper**.
- Toss to coat then spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Fry the Cheese

- When 5 mins of roasting time remain, remove the **cheese** slices from the **water**.
- Place a pan over medium-high heat (without oil).
- Once hot, fry the **cheese** until golden, 2-3 mins on each side.



Char the Veg

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Pop the **pepper**, **courgette** and **onion** onto another lined baking tray.
- Toss with **salt**, **pepper**, **garlic**, **harissa spice mix** and a drizzle of **oil**. Spread out in a single layer.
- When the **potatoes** have been roasting for 10 mins, pop the veg onto the middle shelf of the oven.
- Cook until tender, 15-18 mins. Turn halfway through.



Plate and Serve

- When everything is ready, share the roast **potatoes** and veg between plates.
- Arrange the golden **cheese** slices on top.
- Add the **harissa aioli** on the side for dipping.

Enjoy!