



# Indian-Inspired Braised Halloumi and Spinach

## with Roasted Squash and Zesty Rice

Deluxe Veggie

35 Minutes



Halloumi Cheese  
1 | 2



Basmati Rice  
¾ cup | 1 ½ cups



Flatbread  
2 | 4



Yellow Onion  
1 | 2



Butternut Squash, cubes  
340 g | 680 g



Baby Spinach  
113 g | 227 g



Cilantro  
7 g | 14 g



Lime  
1 | 2



Coconut Milk  
1 | 2



Vegetable Stock Powder  
1 tbsp | 2 tbsp



Indian Spice Mix  
1 tbsp | 2 tbsp



Ginger-Garlic Puree  
2 tbsp | 4 tbsp



Crispy Shallots  
28 g | 56 g

**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.

1



### Roast squash and start prep

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Add **squash**, **half the Indian Spice Mix** and **½ tbsp** (1 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat. Roast in the **middle** of the oven, stirring halfway, until golden and tender, 18-22 min.
- While **squash** roasts, add **1 ¼ cups** (2 ½ cups) **water**, **1 tbsp** (2 tbsp) **butter** and **½ tsp** (¼ tsp) **salt** to a medium pot. Cover and bring to a boil over high heat.
- Once the water boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and liquid is absorbed, 12-14 min. Remove from heat. Set aside, still covered.

2



### Finish prep and cook rice

- Meanwhile, zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Peel, then cut **onion** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Roughly chop **spinach**. (**TIP**: Place spinach in a bowl, then roughly chop using a pair of kitchen shears or scissors!)

3



### Fry halloumi

- Heat a large non-stick pan over medium-high heat.
- While pan heats, cut **halloumi** into ½-inch cubes. Using a strainer, rinse **halloumi** in cold water, then pat dry with paper towels.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **halloumi**. (**NOTE**: Don't overcrowd the pan. For 4 ppl, cook in batches.) Cook, stirring occasionally, until golden-brown, 4-6 min. Transfer to a plate and cover to keep warm.

4



### Start braise

- Melt **1 tbsp** (2 tbsp) **butter** in a small microwaveable bowl for 30 sec. Add **half the cilantro**. Season with **salt** and **pepper**. Stir to mix.
- Reheat the same pan over medium. When hot, add **1 tbsp** (2 tbsp) **oil** and **onions**. Cook, stirring often, until softened and golden, 3-4 min.
- Add **ginger-garlic puree** and **remaining Indian Spice Mix**. Stir to combine.

5



### Finish braise and toast flatbread

- Add **coconut milk**, **halloumi**, **stock powder** and **lime juice** to the pan with **onion mixture**. Bring to a simmer over high.
- Once simmering, reduce heat to medium. Cook, stirring often, until **sauce** has thickened slightly and **halloumi** is tender, 3-4 min.
- While **braise** cooks, place **flatbread** directly on **top** rack of oven. Toast until lightly crisp, 2-4 min.
- Add **squash** and **spinach** to **halloumi braise**. Cook, stirring often, until **spinach** wilts, 1-2 min.

6



### Finish and serve

- Brush **cilantro butter** over **flatbreads** and tear or cut into wedges.
- Fluff **rice** with a fork. Stir in **lime zest**, **half the crispy shallots** and **remaining cilantro**.
- Divide **rice**, **halloumi braise** and **flatbreads** between plates.
- Sprinkle **remaining crispy shallots** over top.
- Squeeze a **lime wedge** over top.