



# Fresh Sweet-Chili Halloumi Lettuce Cups

## with Sticky Rice

Deluxe Veggie

Spicy

30 Minutes



Iceberg Lettuce Head  
1 | 1



Halloumi Cheese  
1 | 2



Sweet Chili Sauce  
4 tbsp | 8 tbsp



Mini Cucumber  
2 | 4



Sticky Rice  
¾ cup | 1 ½ cups



Lime  
1 | 2



Cilantro  
14 g | 28 g



Carrot, julienned  
56 g | 113 g



Green Onion  
2 | 4



Mayonnaise  
2 tbsp | 4 tbsp



Peanuts, chopped  
28 g | 56 g



Seasoned Rice Vinegar  
1 tbsp | 2 tbsp

**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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Ingredient quantities 56 g | 113 g  
2 person | 4 person

1



### Make sticky rice

- Before starting, wash and dry all produce.

- Add **sticky rice** to a medium pot, then cover with cold water. Using your hand, swirl to rinse **rice**.
- Pour off cloudy water and refill with cold water. Repeat until water rinses clear.
- Add **1 cup** (2 cups) **fresh water**. Bring to a boil over high heat.
- Once boiling, cover and reduce heat to medium-low. Cook until **rice** is tender and water is absorbed, 12-15 min.
- Remove the pot from heat. Set aside, still covered, for 5 min.

2



### Prep veggies

- Meanwhile, remove and discard **outer leaves of lettuce**, then cut **whole lettuce** in half.
- Gently separate leaves of **one half of the lettuce** from the core (separate all leaves for 4 ppl). Set aside.
- Thinly slice **cucumbers** into ¼-inch half-moons. Zest, then juice **half the lime** (juice whole lime for 4 ppl). Cut **remaining lime** into wedges.
- Thinly slice **green onion**. Roughly chop **cilantro**.
- Add **vinegar** and ½ **tsp** (1 tsp) **sugar** to a small bowl. Stir until **sugar** is dissolved. Set aside.

3



### Prep halloumi and lime mayo

- Cut **halloumi** into ¼-inch-thick slices.
- Using a strainer, rinse **halloumi** in cold water, then pat dry with paper towels.
- Add **mayo**, **lime juice** and **half the lime zest** to a small bowl. Whisk to combine.
- Season with **salt** and **pepper**.
- Set aside.

4



### Toast peanuts and make salad

- Heat a large non-stick pan over medium-high heat.
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on peanuts so they don't burn!) Transfer to a small bowl.
- Meanwhile, add **carrots**, **cucumber**, **cilantro**, **green onions** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Pour **half the vinegar-sugar mixture** over top. Season with **salt** and **pepper**, then toss to combine. Set aside.

5



### Cook halloumi

- Add **halloumi** to the same dry pan (used in step 4). (**NOTE:** Don't overcrowd the pan. For 4 ppl, cook in batches.) Cook until golden-brown, 1-2 min per side.
- Transfer to a large bowl. Add **sweet chili sauce**, then toss to coat.
- Cover to keep warm.

6



### Finish and serve

- When **rice** is tender, fluff with a fork, then add **remaining vinegar-sugar mixture** and **remaining lime zest**. Stir to combine. Season with **salt**.
- Add **3 lettuce leaves** to each plate. (**TIP:** Overlap smaller leaves if needed!)
- Chop any **leftover lettuce** and stir into **salad**.
- Top with **sticky rice**, **halloumi** and **salad**.
- Drizzle **lime mayo** over top.
- Sprinkle **peanuts** over top.
- Squeeze a **lime wedge** over top, if desired.