



Peanut Sweet Potato Stew

with Seared Halloumi and Fresh Cilantro

Deluxe Veggie

Spicy

35 Minutes



Sweet Potato
2 | 4



Halloumi Cheese
1 | 2



Peanuts,
chopped
28 g | 56 g



Peanut Butter
1 | 2



Indian Spice Mix
1 tbsp | 2 tbsp



Cilantro
7 g | 14 g



Vegetable Broth
Concentrate
2 | 4



Cream
113 ml | 237 ml



Flatbread
2 | 4



Shallot
2 | 4



Garlic, cloves
2 | 4



Green Peas
113 g | 227 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.

Pantry items | Butter, oil, salt, pepper

Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium bowl, paper towels, vegetable peeler, whisk

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Prep

- Before starting, wash and dry all produce.

- Cut **halloumi** into 1-inch-thick cubes.
- Using a strainer, rinse **halloumi** in cold water, then pat dry with paper towels.
- Peel, then cut **sweet potatoes** into ½-inch pieces.
- Peel, then cut **shallot** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.

2



Start stew

- Heat a large pot over medium-high heat.
- When the pot is hot, add **1 tbsp** (2 tbsp) **oil**, then **shallots**.
- Cook, stirring occasionally, until slightly softened, 2-3 min.
- Add **Indian Spice Mix** and **garlic**. Cook, stirring constantly, until fragrant, 30 sec.

3



Make stew base

- Meanwhile, add **peanut butter**, **broth concentrate** and **1 cup** (2 cups) **hot water** to a medium bowl. Whisk until smooth.

4



Cook stew

- Add **sweet potatoes**, **stew base** and **1 cup** (1 ½ cups) **water** to the pot with **shallots**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Season with **salt** and **pepper**.
- Cover and cook, stirring occasionally, until **sweet potatoes** are tender, 10-12 min.

5



Fry halloumi and flatbread

- Heat a large non-stick pan over medium heat.
- When hot, add **halloumi** to the dry pan. (**NOTE:** Don't overcrowd the pan. For 4 ppl, cook in batches.) Cook until golden-brown, 2-3 min per side. Transfer **halloumi** to a plate. Set aside.
- Carefully wipe the pan clean.
- Reheat the same pan over medium, then add **2 tbsp** (4 tbsp) **butter**. Add **flatbread** and cook until toasted and golden-brown, 1-2 min per side. (**NOTE:** Warm flatbread one at a time, if needed, using 1 tbsp butter for each flatbread.)

6



Finish stew and serve

- Add **peas** and **cream** to the large pot. Cook, uncovered, stirring often, until **peas** are warmed through, 5 min.
- Quarter **flatbreads**.
- Divide **peanut stew** between bowls and top with **halloumi**.
- Sprinkle **cilantro** and **peanuts** over top.
- Serve **flatbreads** alongside for dipping.