

Eat Within 3 Days

Halloumi Paella

with risotto rice & piquanté peppers

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Veggie: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Strandveld | First Sighting Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	665kJ	3670kJ
Energy	159kcal	878kcal
Protein	6.8g	37.7g
Carbs	17g	93g
of which sugars	3.9g	21.4g
Fibre	3.2g	17.6g
Fat	6.7g	37.2g
of which saturated	4.2g	23g
Sodium	344mg	1901mg

Allergens: Sulphites, Tree Nuts, Cow's Milk, Allium

Spice Level: Mild

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
15ml	20ml	Vegetable Stock
2	2	Onions *peel & dice*
2	2	Garlic Cloves *peel & grate*
30ml	40ml	NOMU Spanish Rub
60g	80g	Piquanté Peppers *drain*
225ml	300ml	Risotto Rice
300g	400g	Cooked Chopped Tomato
30g	40g	Almonds *roughly chop*
60ml	80ml	Lemon Juice
150g	200g	Peas
300g	400g	Halloumi Cheese *slice into 1cm thick slabs*
60g	80g	Salad Leaves *rinse*

From Your Kitchen

Seasoning (salt & pepper)
Water
Oil (cooking, olive or coconut)
Tinfoil
Paper Towel

1. FRY & SIMMER Boil a full kettle. Dilute the stock with 900ml [1.2L] of boiling water and set aside. Place a pan (large enough for the paella) over medium heat with a drizzle of oil. When hot, fry the onions until soft, 6-7 minutes. Add the garlic, the NOMU rub, and 1⁄2 the peppers. Fry until fragrant, 2-3 minutes (shifting occasionally). Stir through the risotto rice until combined, 2-3 minutes. Mix through the cooked tomatoes and slowly add in the diluted stock. Bring to a boil, reduce the heat to low, and gently simmer until the rice is al dente and all the stock has been absorbed, 20-25 minutes.

2. TOASTY & NUTTY Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. ZESTY PEAS Once the paella is cooked, add ½ the lemon juice (to taste) and season. Remove from the heat and stir through the peas. Cover with tinfoil and allow the paella to steam, 5-8 minutes.

4. GOLDEN HALLOUMI Return the pan to medium heat with a drizzle of oil. Fry the halloumi slabs until crispy and golden, 1-2 minutes per side. Drain on paper towel and cut into bite-sized pieces.

5. SOME FRESHNESS In a bowl, combine the salad leaves, 15ml [20ml] of olive oil, the remaining lemon juice, and seasoning.

6. INDULGE Dish up your veggie paella. Scatter over the golden halloumi and serve the dressed leaves alongside. Garnish with the remaining peppers and the toasted almonds. Enjoy, Chef!

Chef's Tip Don't overcrowd the pan when frying halloumi to get the crispiest results.