

DINNERLY



 ONE PAN

Indian Potato Hash with Haloumi, Capsicum and Peas



30-40 minutes



4 Servings

This one-pan dinner takes the humble hash to new heights with fragrant chaat masala, golden wedges of haloumi and creamy yoghurt to finish.

WHAT WE SEND

- 10g chaat masala spice blend⁷
- 1000g potatoes
- 2 capsicums
- 1 packet haloumi⁷
- 2 x 150g peas
- 150g Greek-style yoghurt⁷

WHAT YOU NEED

- garlic clove
- sea salt and pepper
- vegetable oil

TOOLS

- large deep frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens.

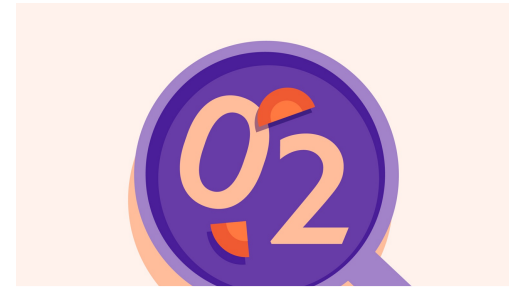
NUTRITION PER SERVING

Energy 540kcal, Fat 26.8g, Carbs 42.7g, Proteins 26.3g



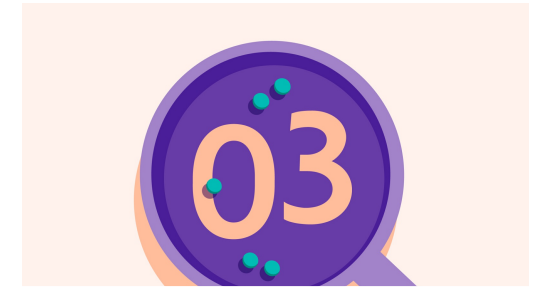
1. Prep ingredients

Cut the **haloumi** and **potatoes** into 2-3cm chunks. Slice the **capsicums**, discarding the seeds and membrane. Crush or finely chop **2 garlic cloves**.



2. Cook haloumi

Heat **1 tbs vegetable oil** in a large deep frypan over high heat. Cook the **haloumi**, turning, for 1-2 mins until golden. Remove from the pan.



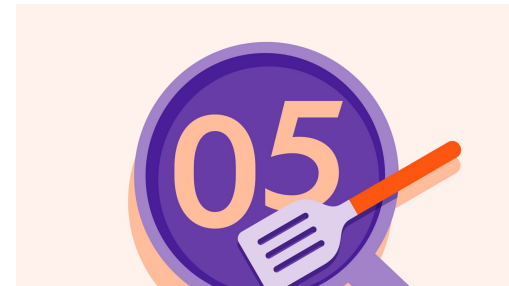
3. Cook veggies

Heat **2 tbs vegetable oil** in the same pan over medium heat. Cook the **potato** and **capsicum**, covered and stirring occasionally, for 20 mins or until the potato is golden and tender.



4. Spice it up

Stir through the **haloumi**, **garlic**, **peas** and **chaat masala spice blend**. Cook, uncovered and without stirring, for 2 mins or until the peas are hot. Season with **salt and pepper**. Remove the pan from the heat.



5. Serve up

Divide the **Indian hash** among plates, drizzle with the **yoghurt** and enjoy.



6. Make it yours

Scatter some coriander leaves across the hash or swirl mango chutney through the yoghurt.