



Maggi® Juicy Sweet Chilli Halloumi

Ingredients

- 1 packet Maggi Sweet Chilli Chicken
- 200 g Cucumber
- 260 g Uncooked Rice
- 160 g Green Pepper
- 160 g Red pepper
- 1 large Red onion
- 450 g 30% Less Fat Halloumi
- 200 g Mixed Leaf Salad

Instructions

1. Preheat oven to 180°C (160°C for fan oven), Gas Mark 4. Remove and unfold the cooking bag from top of the sachet, keeping the red tie for later use. Place the halloumi, red onion and peppers into the bag. Add the seasoning from sachet into the bag. Close the bag at the end using the red tie. Mix the ingredients together by gently turning the bag. Place the bag on its side into a large ovenproof dish, spreading out the ingredients. Do not pierce the bag. Place dish on the bottom shelf of the oven. The bag expands so ensure there is enough space between racks.
2. Cook for 35-40 minutes. Remove from the oven leaving dish to stand for 2-3 minutes before opening - the steam will be very hot. Ensure that the dish is fully cooked through and piping hot. Enjoy the juicy halloumi served with rice, cucumber and mixed leaf salad - see our serving suggestion below.
3. 20 minutes before the halloumi is ready, steam or boil the rice according to the pack instructions. Meanwhile sliced the cucumber.
4. Serve the rice, mixed leaf salad and cucumber with the Sweet Chilli Halloumi.

Nutrition

Carbohydrate	69.4 g
Energy	604.55 kcal
Fat	21.36 g
Fibre	5.62 g
Protein	34.44 g
of which: saturates	13.6 g
Sodium	1370.84 mg
of which: sugars	1370.84 mg

46 Minutes

4 Serves