



## Halloumi Fajita Traybake

This recipe makes fajitas an easier dish than we ever could have imagined. Packed full of vegetables and halloumi - this dish is a seriously tasty mid-week dish. It's said fajitas were invented by Mexican workers in Texas. Regularly paid with tough cuts of meat, they needed a dish to make the meat tasty. From this, the fajita was born!

### Nutritional Info

Calories: 476 kcal  
Carbohydrates: 44.1 g  
Protein: 23.9g  
Fat: 23.8g

### Ingredients

- Onion
- Bell Peppers
- Halloumi
- Cajun Spice
- Fresh Coriander
- Tortilla wraps
- Little gem lettuce
- Tomatoes
- Lime

### Your Pantry

- Olive Oil

### Allergens

Wheat (Tortilla)  
Milk (Halloumi)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*

### 1) Preheat the oven to 180°C

Line a baking tray with baking parchment or tinfoil for easy clean up.

### 2) Prepare the vegetables & halloumi

Peel and halve the onion, then slice into 0.5 cm thick slices. Remove the core of the bell peppers and slice into 1 cm thick slices. Slice the baby gem lettuce up into shreds. Dice the tomatoes. Finely chop the coriander. Slice the halloumi.

### 3) Flavour the halloumi and vegetables.

Place the halloumi and onion and pepper slices in a large bowl. Sprinkle over the cajun spice with a small drizzle of oil. Mix to ensure everything is covered with spice. Tip out onto a baking tray, ensuring minimal overlapping of the pieces. Place the tray in the oven for 10 minutes. Meanwhile...

### 4) Make the salsa

In a bowl, combine the tomatoes with half of the coriander leaves. Season with salt, pepper and lime juice to taste.

### 5) Warm the tortillas and remove the tray bake from the oven.

After 10-15 minutes, check to see whether the halloumi is done (turning golden). Once done, remove, and place the tortillas in the oven for 1-2 minutes to warm up. Alternatively, you can microwave them for 20-30 seconds.

### 6) Assemble the fajitas

Use the salsa, lettuce, halloumi, and roasted vegetables to assemble the fajitas to your liking.



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