



Chana Masala Style Chickpea and Halloumi Curry Loaded Naan

with Pickled Onion, Sweet Potato, Yoghurt Sauce and Tamarind Drizzle

Source of Fibre

Preparation time : 20 min.



-  Halloumi
-  Sweet Potato
-  Tandoori Masala Mix
-  Red Onion
-  Lime
-  Chickpeas
-  Korma Curry Paste
-  Plain Naans
-  Baby Leaf Mix
-  Yoghurt Sauce
-  Greek Style Salad Cheese
-  Tamarind Chutney
-  Sugar for the Pickle
-  Water for the Sauce
-  Sugar for the Dressing
-  Olive Oil for the Dressing
-  Butter



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/chana-masala-style-chickpea-and-halloumi-curry-loaded-naan-380>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Baking Tray, Bowl, Pan, Sieve, Potato Masher

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Halloumi (grams)	225	337½	450
Sweet Potato (unit(s))	1	2	2
Tandoori Masala Mix (sachet(s))	1	1	2
Red Onion (unit(s))	1	2	2
Lime (unit(s))	1	2	2
Chickpeas (carton(s))	1	1½	2
Korma Curry Paste (grams)	50	75	100
Plain Naans (unit(s))	2	3	4
Baby Leaf Mix (grams)	50	70	100
Yoghurt Sauce (grams)	30	45	60
Greek Style Salad Cheese (grams)	50	100	100
Tamarind Chutney (grams)	40	60	80
Sugar for the Pickle (tsp)	1	1½	2
Water for the Sauce (milliliter(s))	75	120	150
Sugar for the Dressing (tsp)	½	¾	1
Olive Oil for the Dressing (tbsp)	1	1½	2
Butter (grams)	10	15	20

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kj)	5458 kj
Energy (kcal)	1304 kcal
Fat	58 g
of which saturates	26 g
Carbohydrate	128.6 g
of which sugars	32.4 g
Dietary Fibre	24.2 g
Protein	53.8 g
Salt	6.6 g

Allergens

Mustard, Milk, Wheat, Barley, Cereals containing gluten

Always check the product labels for allergen information.



Get Started

- a)** Preheat your oven to 220°C/200°C fan/gas mark 7. Drain the **halloumi**, then cut it into 2cm chunks. Place them into a small bowl of **cold water** and leave to soak.
- b)** Chop the **sweet potato** into 1cm chunks (no need to peel).
- c)** Pop the **sweet potato** onto a large baking tray. Drizzle with **oil**, season with **salt and pepper**, sprinkle over **half the tandoori masala mix**, then toss to coat. Spread out in a single layer. **TIP: Use two baking trays if necessary.**
- d)** When the oven is hot, roast on the top shelf until golden and tender, 18-20 mins. Turn halfway through.



Pickle the Onion

- a)** Meanwhile, halve, peel and slice the **red onion** as thinly as you can.
- b)** Halve the **lime**.
- c)** Pop a **quarter** of the **onion** into a small bowl and add a good squeeze of **lime juice** and **sugar for the pickle** (see pantry for amount). Add a pinch of **salt**, toss together and set aside to pickle.
- d)** Drain and rinse the **chickpeas** in a sieve.



Get Frying

- a)** Heat a drizzle of **oil** in a frying pan on medium-high heat.
- b)** Once hot, add the remaining **onion**. Season with **salt and pepper** and fry, stirring occasionally, until golden and softened, 6-8 mins.
- c)** Add the **chickpeas** to the pan and roughly mash **half** of them using a potato masher or the back of a fork.
- d)** Stir in the remaining **tandoori masala mix**, **korma curry paste** and **water for the sauce** (see pantry for amount). Simmer until thickened, 3-4 mins.



Finish the Prep

- a)** Meanwhile, remove the **halloumi cubes** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.
- b)** Heat a drizzle of **oil** in another frying pan on medium-high heat. Once hot, add the **halloumi** and fry, turning frequently, until golden, 6-7 mins. Once cooked, remove from the heat and set aside for later.
- c)** In a medium bowl, combine a good squeeze of **lime juice** and the **sugar and olive oil for the dressing** (see pantry for both amounts). Season with **salt and pepper**. Set aside for now.
- d)** Put the **naans** onto a baking tray. Sprinkle with a little **water** and pop them into the oven to warm through, 2-3 mins.



All Together Now

- a)** When everything's ready, stir the **roasted sweet potato** and **butter** (see pantry for amount) into the **chickpeas**.
- b)** Season with **salt and pepper**. Add a splash of **water** if you feel it needs it.
- c)** Add the **baby leaves** to the **lime salad dressing** and toss together. **TIP: Don't add the leaves too early or they'll go soggy.**



Serve

- a)** Share the **warmed naan** between your serving plates.
- b)** Spoon over the **curried sweet potato** and **chickpeas**. Top with the **halloumi chunks**. Drizzle over the **yoghurt sauce** and crumble on the **Greek style salad cheese**.
- c)** Drizzle over the **tamarind chutney** and scatter over the **pickled onion** to finish.
- d)** Serve the **salad** alongside.

Enjoy your meal!